



ROBERT MONDAVI
WINERY

NAPA VALLEY

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HARVEST OF JOY

OAKVILLE

Our limited edition Harvest of Joy wine celebrates the 50 Year Anniversary of Robert Mondavi Winery and raises a toast to the next fifty years.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

71% Cabernet Sauvignon
14% Cabernet Franc
6% Merlot
6% Malbec
3% Petit Verdot

Flavor descriptors:

Paying tribute to the intensely vibrant spirit of Robert Mondavi, our limited release *Harvest of Joy* expresses deep, sunshine-ripened flavors of cassis, dark plum and mulberry fruit with fragrant rose petals and unsweetened cocoa. These expressive flavors, rounded by velvety tannins and a rich mouth feel, linger in this deliciously celebratory wine.

Wine analysis:

Total acid: 6.5 g/L
Final pH: 3.68
Residual sugar: 0.44 g/L
Alcohol: 14.5 % by volume

• V I N T A G E •

Another record harvest, 2013 saw consistently beautiful weather leading to optimal ripeness in what is being called an 'epic' year. There was almost no rainfall from January through March, bringing an earlier than usual budbreak. April provided a few small rainstorms to quench the vines, and warm weather followed. With just one heat spike in late June and early July, the growing season provided weather for optimal flavor development in the grapes resulting in an early and healthy harvest. Grapes for this limited edition wine were picked between September 6th and October 7th.

• V I N E Y A R D S •

When Robert Mondavi chose the To Kalon Vineyard, in west Oakville, as the home for his new winery in 1966 he remarked that, "It was a vineyard with a distinguished history and a magical nature. Ideal soils, sunlight, and rain—to my eye, the vineyard was a treasure." Those sentiments were re-confirmed when the To Kalon Vineyard was named the Vineyard of the Year by the California State Farm Bureau in 2011. Our Harvest of Joy celebrates this *grand cru* of Napa Valley by using the title of Mondavi's memoir: Harvest of Joy.

Appellation: 100% Oakville, 100% Napa Valley

Grape Sourcing: 98% To Kalon Vineyard

• W I N E M A K I N G •

The grapes were hand-harvested into small containers and carefully sorted in our gravity-flow cellar. The clusters were gently destemmed directly into traditional French oak tanks for cold soak, fermentation and extended maceration – a total of 34 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins round and supple. The new wine was drained and gently pressed into 100% new French-oak barrels for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over twenty-five months of barrel aging. The wine was bottled in December 2015.

CASES PRODUCED: 434