



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 3

MERLOT

N A P A V A L L E Y

We source only quality vineyards in the Napa Valley for this Merlot to ensure that it is concentrated, harmonious and memorable.
Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

90% Merlot
3% Cabernet Franc
3% Syrah
2% Malbec
1% Cabernet Sauvignon
1% Petit Verdot

Flavor descriptors:

Deep black plum, cassis, violet, fresh dark earth and herb flavors flow seamlessly on a silky palate to a deliciously long, velvety finish. A complex, yet easily approachable wine, we love its combination of concentration, rich texture and drinkability.

Wine analysis:

Total acid: 6.3g/L
Final pH: 3.64
Residual sugar: 0.84 g/L
Alcohol: 15% 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. We harvested our select grapes for this wine between September 11th and October 14th.

• V I N E Y A R D S •

The majority of the fruit for this wine comes from the Stag's Leap District, a region renowned for its velvety delivery and the smooth, fleshy mouthfeel we look for in Merlot. The volcanic and other poor, shallow soils of the region suppress vine vigor, resulting in low yields of fruit of elegance and formidable intensity. A select group of other Napa Valley AVAs contributes added complexity--each sub-region bringing something a little different to the blend.

Appellation: 100% Napa Valley

57% Stag's Leap District, 26% Oak Knoll, 6% Napa Carneros, 6% Atlas Peak and 3% Rutherford

• W I N E M A K I N G •

The grapes were hand harvested in the cool of the morning, then gently de-stemmed and crushed. Forty-four percent of this wine was fermented in French-oak tanks in our To Kalon Cellar for soft, supple tannins and textural interest. The balance went into stainless steel tanks for purity of fruit expression. Eighteen days of maceration maximized color and flavor extraction and polished the tannins for a lush, round mouthfeel. The new wine was transferred to 60-gallon French oak barrels (4% new oak) for malolactic fermentation and seventeen months aging to develop greater roundness and depth. Smaller amounts of complementary varieties were included in the blend, further enhancing the wine's structure, balance and complex flavor profile. The wine was bottled in March of 2015.