



ROBERT MONDAVI
WINERY

NAPA VALLEY

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PINOT NOIR

N A P A V A L L E Y

Since 1969, we have showcased the incredible ability of Carneros vineyards to produce Pinot Noir characteristic of the appellation. With crisp acidity and tight structure, these wines exhibit that spicy berry fruit you look for in a Carneros Pinot Noir. Year after year, this proves to be one of the most expressive wines we make.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

100% Pinot Noir

Flavor descriptors:

Our 2013 pinot noir has a beguiling mix of black cherry and plum fruit with a touch of just-turned earth and thyme aromas. Take a sip and its Carneros terroir serves the wine's generous blackberry, spice and herb flavors on a refreshing, and at the same time silky, ride across the palate.

Wine analysis:

Total acid: 6.2 g/L
Final pH: 3.55
Residual sugar: 0.91 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.

• V I N E Y A R D S •

The foggy, wind-swept slopes of the Carneros region are an ideal home for Pinot Noir, a cool-climate loving grape. Great care is needed to produce fine pinot noir, a notoriously challenging and fragile variety, and the marine influences allow for gradual, flavor-building hang time needed for peak flavor maturity. The low-nutrient soils provide lower yields, and the fewer berries that do grow, with less competition for natural resources, have rich, concentrated flavors and produce a deep-colored wine.

Grape Sourcing: Carneros (Napa)

• W I N E M A K I N G •

The grapes were hand harvested into small bins in the cool of the morning, then gently de-stemmed and crushed. Select vineyard blocks were fermented as whole clusters for added depth of flavor. A portion of the wine was fermented in French oak fermentation tanks to enhance the extraction of color and flavor during the 21 days of skin contact. The new wine was gently pressed and transferred to French Oak barrels (26% new) for malolactic fermentation and five months of aging, seamlessly integrating the fruit and oak. The wine was bottled in May of 2014.