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T O K A L O N C A B E R N E T S A U V I G N O N  
O A K V I L L E

This 2013 vintage of To Kalon Cabernet Sauvignon showcases the prestige and grand *terroir* of this world class vineyard. It is a wine that truly represents Robert Mondavi's vision of perfection and quest for excellence.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

100% Cabernet Sauvignon

*Flavor descriptors:*

Classic and structured, this wine has intense, mouth-filling flavors of small-berried, dark fruits (huckleberry, elderberry), toasted oak, clove and black pepper spice with a hint of savory complexity that is elegantly expressed on its vibrantly fruited, silky, and lengthy palate. A powerhouse, this wine is a natural extension of the quest for excellence we seek in our historic To Kalon vineyard.

*Wine analysis:*

Total acid: 6.2 g/L  
Final pH: 3.83  
Residual sugar: 0.48g/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. Our highly selected fruit for this wine was picked between September 16<sup>th</sup> and October 5<sup>th</sup>.

• V I N E Y A R D S •

When Robert Mondavi chose the To Kalon Vineyard 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 'Vineyard of the Year' by the California State Farm Bureau, and the site continues to hold a special *grand cru* status in the Napa Valley. The To Kalon Vineyard lies in west Oakville where the low fertility, well-drained soils combine with optimal sun exposure to yield rich, complex flavors and impeccable fruit maturity.

*Appellation: Oakville District, Napa Valley*

*Grape Sourcing: 100% Napa Valley; 100% Oakville District; 100% To Kalon Vineyard*

• W I N E M A K I N G •

When the Cabernet Sauvignon grapes achieved optimal ripeness, they were hand-harvested into small boxes and carefully transported to our gravity-flow To Kalon Cellar. After hand sorting, the clusters were gently destemmed directly into traditional French oak tanks for fermentation and extended maceration – a total of 34 days of skin contact. The new wine was drained and the skins were gently pressed into 100% new French oak barrels where malolactic fermentation was completed. Twenty-nine months of aging encouraged full integration of oak and fruit and massaged the tannins to their round and supple texture. The vintage was bottled in February of 2016.

CASES PRODUCED: 159

SUGGESTED RETAIL PRICE: \$300.00