



ROBERT MONDAVI  
WINERY

NAPA VALLEY

2 0 1 4

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

N A P A V A L L E Y

The extraordinary quality of this wine originates in Napa Valley's generous *terroir*. When I taste this, I'm reminded why Cabernet Sauvignon is the varietal on which Robert Mondavi built his reputation.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

86% Cabernet Sauvignon  
10% Merlot  
2% Petit Verdot  
1% Cabernet Franc  
0.5% Malbec  
0.5% Syrah

*Flavor descriptors:*

Dark fruits of black cherry, plum and blackberry are layered seamlessly with sweet spice, herbal, dark earth and a touch of sweet tobacco in our 2014 vintage, and accompany the rich concentration, silky tannins and long finish that we look forward to in our Napa Valley Cabernet Sauvignon each year.

*Wine analysis:*

Total acid: 6.29 g/L  
Final pH: 3.67  
Residual sugar: 0.87 g/L  
Alcohol: 15% by volume

• V I N T A G E •

2014 started with worrisome, drought-like conditions, and many feared a parched, dry spring as in 2013. Refreshingly, spring rains came in February and into March providing water for the soils and filling reservoirs. The wine growing season will most be remembered for the August 24<sup>th</sup> Napa earthquake that occurred just as harvest was commencing in the Napa Valley. The vines were not affected and harvest finished early, bringing in beautiful, healthy fruit. Fruit was harvested September 2<sup>nd</sup> through October 17<sup>th</sup>.

• V I N E Y A R D S •

Fruit for our Napa Valley Cabernet includes two of the valley's most renowned sub-appellations: our historic To Kalon vineyard in Oakville located on the well-drained alluvial bench surrounding the winery; and a smaller percentage from our Wappo Hill Vineyard in the Stag's Leap district. The varying mesoclimates and soils of these two vineyards elicit a wonderfully concentrated, expressive, and classic Napa Valley Cabernet Sauvignon and are combined with fruit from a number of the area's finest vineyards for the perfect expression of the region.

*Appellation: Napa Valley*

*Grape Sourcing: 100% Napa Valley*

• W I N E M A K I N G •

The grapes were hand harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently de-stemmed directly into traditional oak tanks for cold soak, fermentation and extended maceration—a total of 24 days of wine to skin contact—maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wine was drained and gently pressed into French oak barrels (12% new) for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the 18 months of barrel aging.

SUGGESTED RETAIL PRICE: \$ 28.00

CASES PRODUCED: 188,000