



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 4

F U M É B L A N C

N A P A V A L L E Y

Mr. Mondavi wanted to create a Sauvignon Blanc that reflected Napa Valley: He was able to produce a richer style with the brightness of Sauvignon Blanc. Fumé Blanc is the symbol of Mr. Mondavi's innovation.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

94% Sauvignon Blanc
6% Semillon

Flavor descriptors:

The zesty lemon, lime and orange citrus, fragrant peach, and fresh pineapple fruit of our 2014 Fumé Blanc are mouthwatering delicious, with lemon-lime blossom and minerality further tantalizing the palate, on a wine that is both silky in texture and refreshingly focused.

Wine analysis:

Total acid: 6.1 g/L
Final pH: 3.18
Residual sugar: .52 g/L
Alcohol: 13.5% 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 24th 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. Grapes for our 2014 Napa Valley Fumé Blanc were picked between September 4th and 19th.

• V I N E Y A R D S •

We take full advantage of the complementary characteristics of the fruit from our Wappo Hill vineyard in the Stag's Leap District and our renowned To Kalon in Oakville. Together, they make up the majority of the blend. We look to Wappo Hill for the bright citrus and herbal flavors as well as its classic Sauvignon Blanc lift. Our gorgeous To Kalon vineyard fruit supplies richness, weight, age-ability and increased complexity, bringing in layers of floral, tropical, and mineral flavors to the blend.

Grape Sourcing: Napa Valley AVA

(63% Wappo Hill Vineyard, 17% To Kalon Vineyard)

• W I N E M A K I N G •

The grapes were hand-harvested in the cool of the morning and gently pressed as whole clusters--minimizing skin contact--to retain freshness and vibrancy. Eighty-nine percent of the juice was barrel fermented for added richness and complexity, with a small percentage in new French oak. The balance underwent a cool fermentation in stainless steel to heighten the vibrant fruity and herbal flavors. The new wine was aged for nine months in 60-gallon French oak barrels, *sûr lie* (on the yeast lees), and hand stirred twice a month for a creamy texture and seamless integration of flavors. The addition of a small percentage of Semillon gives the final blend a broader mouth feel and enhanced complexity. The wine was bottled in April 2015.

CASES PRODUCED: 54,528