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FUMÉ BLANC

OAKVILLE DISTRICT

Capturing the distinctive personality of the Oakville region, our new Oakville Fumé Blanc continues the exciting narrative in Robert Mondavi Winery history.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

79 % Sauvignon Blanc
21 % Sémillon

Flavor descriptors:

Vibrant lemon verbena, lime blossom, wet stone and fennel flavors glide across the palate in a rich wave that finishes with a bright, refreshing lift. The long finish allows these wonderfully integrated flavors to linger deliciously on the palate.

Wine analysis:

Total acid: 6.3 g/L
Final pH: 3.15
Residual sugar: 0.57 g/L
Alcohol: 14.5 % 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. Grape picking took place from August 19th through September 1st.

• V I N E Y A R D S •

Grapes for our Oakville Fume Blanc were harvested from our To Kalon Vineyard, which surrounds the Robert Mondavi Winery. To Kalon (Greek for highest beauty) is one of Napa Valley's oldest and most respected vineyards. Here in the geographic center of the valley, To Kalon Vineyard lies against the hills on the Oakville bench, where lean, well-drained soils and an ideal climate foster complex flavors in Sauvignon Blanc and Sémillon.

Appellation: 100% Oakville, 100% To Kalon Vineyard

• W I N E M A K I N G •

We hand-harvested the Sauvignon Blanc and Sémillon in the cool, early morning and then gently pressed the whole clusters, minimizing skin contact, to retain freshness and vibrancy in the wine. For richness and complexity, we barrel-fermented 91% of the wine in 60-gallon French oak barrels. The wine was then barrel aged on its lees (*sûr lie*) for eight months with hand stirring (*bâtonnage*) to integrate flavors and develop its creamy texture. A portion of new barrels (8%) contribute subtle oak spices to the fruit character. The wine was bottled in July, 2015.

CASES PRODUCED: 5,796