



ROBERT MONDAVI  
WINERY

NAPA VALLEY

2 0 1 5

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:*

96 % Sauvignon Blanc  
4 % Semillon

*Flavor descriptors:*

As with Robert Mondavi's very first vintage of this innovative style of sauvignon blanc, our 2015 Fumé Blanc adds rich layers of fruit to sauvignon blanc's mouthwatering freshness. Lemon crème, vine-ripened white peach and guava are joined by a subtle yet intriguing hint of ginger on a creamy wave of flavor.

*Wine analysis:*

Total acid: 6.5 g/L  
Final pH: 3.21  
Residual sugar: 0.73 g/L  
Alcohol: 14.5 % by volume

• V I N T A G E •

2015 started warmer and drier than usual, without a drop of rain in January. The dry conditions continued well into April with some early irrigation in the vineyards. A cooler May reduced fruit set and provided the first signs of a lighter crop for the vintage. The harvest brought in fruit at optimal flavor maturity before a series of heat waves hit the valley. Overall, the 2015 harvest is one of the earliest on record. The grapes for our richly expressive Fumé Blanc were picked between August 6<sup>th</sup> and September 2<sup>nd</sup>.

• 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 vineyard 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.

*Appellation: Napa Valley AVA*

*Grape Sourcing: 100% Napa Valley (70% Wappo Hill Vineyard, 13% To Kalon Vineyard, 6% Napa Carneros)*

• 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-five percent of the juice was barrel fermented for added richness and complexity. The balance underwent a cool fermentation in stainless steel to heighten the vibrant fruity and herbal flavors. The new wine was aged for five 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 March 2016.

CASES PRODUCED: 32,300