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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:
86 % Sauvignon Blanc
14 % Sémillon

Flavor descriptors:
Succulent ripe white peach, lemon verbena and lime blossom are made all the more vibrant by a subtle hint of fresh spearmint and herb. While bright and refreshing, the mouth-watering fruit sits on the palate with a creamy weight and lingers on the deliciously long finish.

Wine analysis:
Total acid: 7.0 g/L
Final pH: 3.22
Residual sugar: 0.52 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 sauvignon blanc and semillon grapes for our Oakville District Fumé Blanc were picked between August 14th and August 24th.

• V I N E Y A R D S •

In the heart 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. To Kalon means ‘highest beauty’ in Greek and the vineyard surrounds the Robert Mondavi Winery. It is one of Napa Valley’s oldest and most respected vineyards. Sauvignon blanc and Semillon are natural partners in wine, sauvignon blanc providing intense, vibrant fruit and acidity and Semillon rounding out the body with a rich, creamy texture.

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 •

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 90% of the wine in 60-gallon French oak barrels. The wine was then barrel aged on its lees (*sûr lie*) for nine months with hand stirring (*bâtonnage*) to integrate flavors and develop its creamy texture. A portion of new barrels (8%) contributes subtle oak spices to the fruit character. The wine was bottled in July, 2016.

CASES PRODUCED: 2,815

SUGGESTED RETAIL PRICE: \$ 40.00