

## CABERNET SAUVIGNON RESERVE

## TO KALON VINEYARD

Our Cabernet Sauvignon Reserve is the wine which embodies Robert Mondavi's philosophy of making wines that are powerful yet gentle. Each year the blend reflects the "First Growth" quality of the To Kalon Vineyard and this year marks the first time the wine is prominently labelled with the To Kalon Vineyard designation. It is a classic wine which represents the history of innovation and style at Robert Mondavi Winery.

Genevieve Janssens - Director of Winemaking

## • W I N E •

Varietal composition: 91% Cabernet Sauvignon 5% Cabernet Franc 4% Petit Verdot Flavor descriptors: A stunner, our 2011 Reserve's deep, engaging aromas of cassis and early-season blackberries weave harmoniously with dried herbs, violetfloral, garrigue (a fresh minty-sage character) and a sense of minerality, in a silky ribbon of flavor that flows elegantly into a long, lingering finish.

Wine analysis:
Total acid: 6.4 g/L
Final pH: 3.6
Residual sugar: 0.30 g/L
Alcohol: 14% by volume

#### • V I N T A G E •

"A 'First Growth' vineyard always produces a great wine, no matter the vintage", states Genevieve. The 2011 growing season was not without its challenges however: there was unseasonably cool weather, heavy morning fog and rainfall at flowering and again at harvest. The vineyard crew took extra steps against the wet weather by opening up the vine's canopies to allow greater airflow. Overall, the rains trimmed our yields by about 20% but the long growing season brought beautiful flavor development at lower brix. To Kalon once again shows its impeccable pedigree in our Reserve cabernet sauvignon.

# • VINEYARDS •

We are thrilled to introduce our premier To Kalon Vineyard-designated Reserve. When Robert Mondavi chose the To Kalon Vineyard, in west Oakville, as the home for his new winery in 1966 he remarked that, "It was a vineyard with a distinguished history and a magical nature. Ideal soils, sunlight, and rain—to my eye, the vineyard was a treasure." Those sentiments were re-confirmed when the To Kalon Vineyard was named the Vineyard of the Year by the California State Farm Bureau in 2011. Our Cabernet Sauvignon Reserve is blended from the finest blocks within To Kalon.

Appellation: To Kalon Vineyard, Oakville District

## • WINEMAKING •

The grapes were hand-harvested with three stages of strict sorting: first, on the vine, then by individual clusters, and then again by single berry following de-stemming. The selected grapes went directly into traditional French oak tanks for cold soak, fermentation and extended maceration – a total of 41 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins round and supple. The new wine was drained and gently pressed into 100% new French-oak barrels for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over nineteen months of barrel aging. The wine was bottled in September of 2013.

CASES PRODUCED: 4,300