

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. 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: 90% Cabernet Sauvignon 7% Cabernet Franc 3% Petite Verdot Flavor descriptors:
A powerful wine, our 2012 Reserve
Cabernet Sauvignon has rich, spicy
blackberry and blueberry fruit,
cinnamon, sage, coriander and
tobacco flavors. While muscular, the
wine is elegantly structured with
fresh acidity, fine tannins and a richly
dense mouthfeel.

Wine analysis:
Total acid: 6.3 g/L
Final pH: 3.73
Residual sugar: 0.52 g/L
Alcohol: 15% by volume

• V I N T A G E •

Following two cooler and wetter growing seasons, the 2012 vintage was "a walk in the park", says Vineyard Manager, Matt Ashby. A dry winter led to well-timed rain in March which saturated the soils and helped fill the reservoirs. The region's combination of warm days and cool nights endured through the growing season creating the perfect recipe for long, flavor-building hang time and optimal sugar to acid balance. Our Reserve Cabernet Sauvignon grapes for this wine were harvested between September 27th and October 26th.

• V I N E Y A R D S •

This is our second vintage of our 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: 96% To Kalon Vineyard, 100% 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 35 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 twenty months of barrel aging. The wine was bottled in August of 2014.

CASES PRODUCED: 7,269