



ROBERT MONDAVI
WINERY
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NAPA VALLEY

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C A B E R N E T S A U V I G N O N

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S T A G S L E A P D I S T R I C T

The distinct flavor and texture profile of Cabernet Sauvignon from the Stags Leap District has the remarkable ability to reflect the subtle nuances of each vintage while always expressing the unique terroir of the region.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

100% Cabernet Sauvignon

Flavor descriptors:

Our 2012 Stags Leap District cabernet sauvignon is a pure expression of Napa Valley's premier cabernet sauvignon appellation known to meld power with elegant richness. The flavors are exotic: perfumy red fruits, sweet plum and cassis, violet floral, sweet vanilla, and a defining note of black pepper.

Wine analysis:

Total acid: 7.2 g/L
Final pH: 3.29
Residual sugar: 0.84 g/L
Alcohol: 15.0 %

• 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.

• V I N E Y A R D S •

A special breeze passes through the hills of the renowned Stags Leap District making it slightly cooler at night than other areas in the region. This subtle climate variation and the appellation's famously unique soils of old river sediments and heavy loamy clay, help provide for the low vigor vines and robust yet elegantly balanced wines of this District's famed three square miles.

Appellation: Stags Leap District

Grape Sourcing: 100% Napa Valley, 100% Stags Leap District

• W I N E M A K I N G •

Our Stags Leap cabernet sauvignon was hand-harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently destemmed 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 fleshy and supple. The new wine was drained and gently pressed into 93% new French-oak barrels for full malolactic fermentation and the seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the twenty-three months of barrel aging. The wine was bottled in December of 2014.

C A S E S P R O D U C E D : 9 8 0