



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 2

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:

92 % Sauvignon Blanc
8 % Sémillon

Flavor descriptors:

Oakville sauvignon blanc is celebrated for its ripe fruit, subtle minerality and rich texture, and this wine wonderfully expresses that Oakville personality. The fruit intensity of the 2012 is matched by mouthwatering acidity in a wine that weaves lemon and grapefruit citrus, melon fruit, herbal and verbena floral with lemongrass and an integrated touch of nutty oak character.

Wine analysis:

Total acid: 7.3 g/L
Final pH: 3.11
Residual sugar: 0.60 g/L
Alcohol: 14.5 % by volume

• V I N T A G E •

The 2012 vintage is a classic for Napa Valley and excellent one for white wines. Following two cooler and wetter growing seasons, Vineyard Manager, Matt Ashby, calls 2012 a “walk in the park.” A dry winter led to well-timed rain in March to saturate the soils and help fill the reservoirs. 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 harvest began just before the Labor Day weekend and brought in good yields of vibrant, healthy fruit.

• V I N E Y A R D S •

Grapes for our Oakville Fume Blanc were harvested from our To Kalon Vineyard, which surrounds the Robert Mondavi Winery. To Kalon (Greek for highest beauty) is one of Napa Valley’s oldest and most respected vineyards. Here in the geographic center 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.

Appellation: 100% Oakville District, Napa Valley, 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 100% of the wine in 60-gallon French oak barrels. The wine was then barrel aged on its lees (*sûr lie*) for ten months with hand stirring (*bâtonnage*) to integrate flavors and develop its creamy texture. A portion of new barrels (3%) contribute subtle oak spices to the fruit character. The wine was bottled in August of 2013.

CASES PRODUCED: 3,458