



ROBERT MONDAVI
WINERY
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NAPA VALLEY
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P I N O T N O I R
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C A R N E R O S

Since 1969, we have showcased the incredible ability of Carneros vineyards to produce Pinot Noir characteristic of the appellation. With crisp acidity and tight structure, these wines exhibit that spicy berry fruit you look for in a Carneros Pinot Noir. Year after year, this proves to be one of the most expressive wines we make.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:
Deliciously true to the variety and terroir the wine is lavishly perfumed and captivating in its elegance. A lovely cascade of aromas: sweet plums and juicy berries, infused with brown sugar, turned earth and warm, exotic spices translates gracefully to the palate. The rich flavors and plush texture are balanced by freshness and cool minerality. Lovely, silken texture with a long, berry and spice finish.

Wine analysis:
Total acid: 6.3 g/L
Final pH: 3.6
Residual sugar: 0.95 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

The 2012 growing season presented a classic example of the weather pattern that has made Napa Valley famous. Month after month of warm days, cool nights and no ill-timed rain allowed the crop to come to optimal maturity slowly and evenly, culminating in made to order harvest conditions. It was remarkably smooth sailing as we harvested the first few blocks of Pinot Noir on September 7th. We marveled at the beautiful weather and the exceptional quality of the fruit as the nearly-textbook harvest conditions continued. The final blocks came in on October 3rd. The wine exemplifies the excellence of the vintage: beautifully fragrant and flavorful, with impeccable balance.

• V I N E Y A R D S •

A notoriously challenging and fragile variety, the foggy, wind-swept slopes of the Carneros region present an ideal home for Pinot Noir. Situated at the southern end of the valley, by San Pablo Bay, the marine influence provides the delicate, thin-skinned Pinot Noir the gradual, flavor-building hang time needed for peak flavor maturity. The nutrient-lean clay hills, interspersed with sand and loam, translate to low yields and rich, concentrated flavors. These select vineyards are planted to nearly two-dozen different clones of Pinot Noir chosen for their small, intensely flavored berries and deep color.

Grape Sourcing: 100% Napa Carneros

• W I N E M A K I N G •

The grapes were hand harvested into small bins in the cool of the morning, then gently de-stemmed and crushed. Select vineyard blocks were fermented as whole clusters for added depth of flavor. All of the wine was fermented in French oak fermentation tanks to enhance the extraction of color and flavor during the 21 days of skin contact. The new wine was gently pressed and transferred to French Oak barrels (26% new) for malolactic fermentation and five months of aging, seamlessly integrating the fruit and oak. The wine was bottled in April of 2013.