

CABERNET SAUVIGNON RESERVE

TO KALON VINEYARD

We celebrate our 50th Anniversary with the release of our 2013 Cabernet Sauvignon Reserve wine. This Reserve 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: 88% Cabernet Sauvignon 8% Cabernet Franc 4% Petite Verdot Flavor descriptors:
Intensity, muscle and concentration define our Reserve vineyard-designated wine from Napa Valley's grand cru site, To Kalon. A complex blend of fresh blackberry, wild berry compote, cassis, dark cocoa powder, forest floor, all-spice, and sweet vanilla, with balancing acidity, make this a perfect Anniversary wine.

Wine analysis: Total acid: 6.9 g/L Final pH: 3.73

Residual sugar: 0.64 g/L Alcohol: 15% by volume

• V I N T A G E •

Another record harvest, 2013 saw consistently beautiful weather leading to optimal ripeness in what is being called an 'epic' year. There was almost no rainfall from January through March, bringing an earlier than usual budbreak. April provided a few small rainstorms to quench the vines, and warm weather followed. With just one heat spike in late June and early July, the growing season provided weather for optimal flavor development in the grapes resulting in an early and healthy harvest. Our Reserve Cabernet Sauvignon grapes for this wine were harvested between September 11th and October 5th.

• VINEYARDS •

This is the third 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: 100% Oakville District To Kalon Vineyard

• 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 34 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-one months of barrel aging. The wine was bottled in August of 2015.

CASES PRODUCED: 8,966