



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 4

C A B E R N E T F R A N C

O A K V I L L E D I S T R I C T

It is an honor to work in Oakville for the winery that really put this appellation on the map. Since the moment Robert Mondavi chose Oakville for his vineyards and winery, his vision of gracious living and world-class winemaking has extended all the way down into its soils.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

80 % Cabernet Franc
15 % Cabernet Sauvignon
3 % Malbec
2 % Merlot

Descriptors:

Cabernet Franc shows its hedonistic side in the rich, round texture of this wine, with blackberry and red currant fruits mingling with violet floral and a hint of savory complexity that are tightly woven into each sip of this deliciously bright Cabernet Franc.

Wine analysis:

Total acid: 6.7 g/L
Final pH: 3.74
Residual sugar: 0.65 g/L
Alcohol: 14.5 % by volume

• V I N T A G E •

2014 started with worrisome, drought-like conditions, and many feared a parched, dry spring as in 2013. Refreshingly, spring rains came in February and into March providing water for the soils and filling reservoirs. The wine growing season will most be remembered for the August 24th Napa earthquake that occurred just as harvest was commencing in the Napa Valley. The vines at Mondavi were not affected, and while wine inventory was lost, the winery is continually grateful that no employees were harmed during the quake. The harvest finished early, bringing in beautiful, healthy fruit. The grapes were picked between September 13th and September 20th.

• V I N E Y A R D S •

When Robert Mondavi chose the To Kalon Vineyard as the home for his new winery, in 1966, he remarked "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. The To Kalon Vineyard lies on prime benchland in west Oakville. The low fertility, well-drained soils and optimal sun exposure yield rich, complex flavors and impeccable fruit maturity.

Vineyard and Appellation: 100% To Kalon Vineyard, 100% Oakville District, 100% Napa Valley

• W I N E M A K I N G •

The grapes were 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 31 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 French-oak barrels (44% new) for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the 22 months of barrel aging. The wine was bottled in August of 2016.

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