

CABERNET SAUVIGNON RESERVE

TO KALON VINEYARD

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: 93% Cabernet Sauvignon 6% Cabernet Franc 1% Petite Verdot Flavor descriptors:
The complexity, power and sophistication of fruit from our To Kalon site, considered a grand cru among Napa Valley vineyards, is on full display in this vineyard-designated Reserve, with sweet dark cherry and richly concentrated blackberry fruits, a savory, earthy complexity, and toasty oak, vanilla and spice which lingers through the luxuriously long finish.

Wine analysis:
Total acid: 6.4 g/L
Final pH: 3.70
Residual sugar: 0.72 g/L
Alcohol: 14.5% by volume

• VINTAGE •

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 earthquake that occurred just as harvest was commencing in the Napa Valley. The vines were not affected and harvest finished early, bringing in beautiful, healthy fruit. Our specially selected grapes for the Reserve cabernet sauvignon were picked between September 6th and October 8th.

• VINEYARDS •

This is the fourth 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 Reserve is blended from the finest blocks within To Kalon.

Appellation: 100% Napa Valley; 100% Oakville District, 100% 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 35 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 nineteen months of barrel aging. The wine was bottled in August of 2016.

CASES PRODUCED: 10,403