



ROBERT MONDAVI
WINERY
—
NAPA VALLEY

2 0 1 4

C A B E R N E T S A U V I G N O N

S T A G S L E A P D I S T R I C T

The distinct flavor and texture profile of Cabernet Sauvignon from the Stags Leap District has the remarkable ability to reflect the subtle nuances of each vintage while always expressing the unique terroir of the region.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Cabernet Sauvignon

Flavor descriptors:
The Stags Leap region classically combines deeply concentrated black fruits with softer, approachable tannins providing our 2014 Cabernet Sauvignon with a silky sip of intense blueberry and blackberry fruit entwined with oak spice complexity from a period of slow barrel maturation in our cellars.

Wine analysis:
Total acid: 7.2 g/L
Final pH: 3.4
Residual sugar: 0.22 g/L
Alcohol: 14.5 %

• 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 were not affected and harvest finished early, bringing in beautiful, healthy fruit. Grape picking took place from September 22nd through September 24th.

• V I N E Y A R D S •

Hills to the west and east of the Stags Leap District allow the passage of special breezes from the bay into the interior of this region, making this small but renowned AVA slightly cooler at night than other areas in the valley. This subtle climate variation and the appellation's famously unique soils of old river sediments and heavy loamy clay, help provide for the low vigor vines and robust yet elegantly balanced wines of this District's famed three-square miles.

Appellation: Stags Leap District AVA
Grape Sourcing: 100% Napa Valley, 100% Stags Leap District

• W I N E M A K I N G •

Our Stags Leap cabernet sauvignon was 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 33 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 (97% new) for full malolactic fermentation and the seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the twenty-four (24) months of barrel aging. The wine was bottled in October of 2016.

CASES PRODUCED: 1,550
SUGGESTED RETAIL PRICE: \$90.00