



## HARVEST OF JOY RED

### OAKVILLE

We are pleased to continue our limited-edition Harvest of Joy wine, which was created to celebrate the 50 Year Anniversary of Robert Mondavi Winery. We raise a toast to the next fifty years.

Genevieve Janssens - Director of Winemaking

#### • W I N E •

*Varietal composition:*

40% Cabernet Sauvignon  
27% Cabernet Franc  
14% Malbec  
14% Merlot  
5% Petit Verdot

*Flavor descriptors:*

Our special Harvest of Joy wine is a toast to Robert Mondavi, offering a complex weave of blackberry fruit, unsweetened mocha, espresso coffee, dried herb and sweet baking spices lifted by a hint of violet floral. The tannins are firm and beautifully integrated in this celebratory wine blend.

*Wine analysis:*

Total acid: 6.3 g/L  
Final pH: 3.75  
Residual sugar: 0.16 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 24<sup>th</sup> 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. The grapes were harvested between September 10<sup>th</sup> and October 11<sup>th</sup>.

#### • V I N E Y A R D S •

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 Harvest of Joy celebrates this grand cru of Napa Valley by using the title of Mondavi's memoir: Harvest of Joy.

*Appellation: Oakville AVA, Napa Valley  
100% To Kalon Vineyard, 100% Oakville, 100% Napa Valley*

#### • W I N E M A K I N G •

The grapes were hand-harvested into small containers 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 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 twenty-four months of barrel aging. The wine was bottled in November 2016.

CASES PRODUCED: 952 CASES