



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 4

MERLOT

N A P A V A L L E Y

We source only quality vineyards in the Napa Valley for this Merlot to ensure that it is concentrated, harmonious and memorable.
Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

98% Merlot
2% Cabernet Franc

Flavor descriptors:

A juicy, plush merlot delivering dark cherry and black plum fruits with deeply integrated spices of black pepper, young cedar and fresh tobacco. The wine's rich texture and velvety tannins soften this bold, dark-fruited, and spicy merlot.

Wine analysis:

Total acid: 6.4 g/L
Final pH: 3.59
Residual sugar: 0.95 g/L
Alcohol: 15% 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 4th and October 16th.

• V I N E Y A R D S •

The majority of the fruit for this wine comes from the Stag's Leap District, a region renowned for its velvety delivery and the smooth, fleshy mouthfeel we look for in Merlot. The volcanic and other poor, shallow soils of the region suppress vine vigor, resulting in low yields of fruit of elegance and formidable intensity. A small amount of fruit from other select Napa Valley AVAs contributed added complexity, each sub-region bringing something a little different to the blend.

Appellation: Napa Valley AVA

42% Stag's Leap District, 15% Oak Knoll, 10% Yountville, 10% Rutherford and 10% Sonoma Mountain

• W I N E M A K I N G •

The grapes were hand harvested in the cool of the morning, then gently de-stemmed and crushed. Nearly one third of the wine was fermented in French-oak tanks in our To Kalon Cellar for soft, supple tannins and textural interest. The balance went into stainless steel tanks for purity of fruit expression. Twenty-two days of maceration maximized color and flavor extraction and polished the tannins for a lush, round mouthfeel. The new wine was transferred to 60-gallon French oak barrels (30% new) for malolactic fermentation and sixteen months aging to develop greater roundness and depth. Smaller amounts of complementary varieties were included in the blend, further enhancing the wine's structure, balance and complex flavor profile. The wine was bottled in May 2016.