



ROBERT MONDAVI
WINERY

NAPA VALLEY

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CHANGEMENT

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The Changement highlights the ethereal nature and elegant balance that the Pinot Noir variety is revered for.
Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:

Our Changement celebrates the aromatics and luxuriously silky side of pinot noir. Red cherry, cranberry, sage brush and dried herb aromas engage the senses and lead to a vibrant palate of juicy red fruits and spice. These flavors glide across the palate in a mesmerizing dance that gives this wine its name. Changement is a ballet term for a leap made by a graceful, elegant dancer.

Wine analysis:

Total acid: 6.4 g/L
Final pH: 3.49
Residual sugar: 0.86 g/L
Alcohol: 13 % 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 were not affected and harvest finished early, bringing in beautiful, healthy fruit. Grapes for our 2014 Changement were picked between August 18th and August 26th.

• V I N E Y A R D S •

A notoriously challenging variety, Pinot Noir prefers the foggy, wind-swept Carneros region in southern Napa Valley. Since 1969, we have showcased the incredible ability of Carneros vineyards to produce Pinot Noir wines with juicy fruit, complex flavors and a silky mouthfeel. With fruit from the esteemed Stanly Ranch, we produce an elegant expression of Pinot Noir from this famously cooler area of the Napa Valley.

Appellation: Napa Carneros AVA, Napa Valley
Grape Sourcing : 100% Carneros : 100% Stanly Ranch

• W I N E M A K I N G •

The clusters were harvested in the cool of the morning to retain their fruity, delicate flavors. The grapes were destemmed before being transferred to fermentation tanks as whole berries to heighten fruitiness. During that time the cap of skins was gently pumped over, ensuring a soft, silky mouthfeel. Several days of cold soak prior to fermentation and extended maceration afterwards, added up to a total of 17 days of wine to skin contact to achieve rich, fully developed flavors. The new wine went into a combination of once-used French oak and 47% new French oak. It was then aged for five months to allow a touch of spicy oak tones, without overwhelming the elegant fruit flavors. The wine was bottled in August of 2015.

CASES PRODUCED: 644