



ROBERT MONDAVI  
WINERY

NAPA VALLEY

2 0 1 5

PINOT NOIR CLONE 667

N A P A V A L L E Y

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*  
100% pinot noir

*Flavor descriptors:*

The silky texture of pinot noir is on display here, sending ribbons of red plum and black cherry fruit across the tongue with sweet cinnamon, vanilla, and an exciting spiciness (clove, nutmeg) that is lifted by bright acidity.

*Wine analysis:*

Total acid: 6.3 g/L  
Final pH: 3.57  
Residual sugar: .74g/L  
Alcohol: 14.5% by volume

• V I N T A G E •

2015 started warmer and drier than usual, without a drop of rain in January. The dry conditions continued well into April with some early irrigation in the vineyards. A cooler May reduced fruit set and provided the first signs of a lighter crop for the vintage. The harvest brought in fruit at optimal flavor maturity before a series of heat waves hit the valley. Overall, the 2015 harvest is one of the earliest on record. All of the grapes for our Clone 667 wine were picked on August 21<sup>st</sup>.

• V I N E Y A R D S •

A notoriously challenging and fragile variety, Pinot Noir finds an ideal location on the foggy, wind-swept slopes of the Carneros region, in southernmost Napa Valley. It is here that different clones of Pinot Noir were planted and reviewed, giving us the ability to choose our favorite, expressive clones, as with the Pinot Noir Dijon Clone 667. In this wine, we brought together select blocks from the Stanly Ranch Vineyard in Los Carneros AVA. The Stanly Ranch has played a significant part in modern viticulture history for Carneros, as it was used as a clonal trial site for Pinot Noir in the late 1950's. Today, the vineyard produces highly acclaimed wines.

*Appellation: 98% Stanly Ranch, 100% Napa Carneros, 100% Napa Valley*

• W I N E M A K I N G •

The clusters were harvested in the cool of the morning to retain fruity, delicate flavors. A portion of the grapes was destemmed before being transferred to fermenters as whole berries to heighten fruitiness. The remaining portion was fermented as whole clusters (with stems) to add a bit of spice, structure and subtle flesh to the texture. During that time the cap of skins was punched down gently ensuring a soft, silky mouthfeel. Several days of cold soak prior to fermentation and extended maceration afterwards, added up to a total of 22 days of wine to skin contact to achieve rich, fully developed flavors. The new wine matured for 10 months before release and was bottled in July of 2016.

CASES PRODUCED: 235

SUGGESTED RETAIL PRICE: \$55.00