



ROBERT MONDAVI
WINERY
NAPA VALLEY

2 0 1 5

P N X

C A R N E R O S , N A P A V A L L E Y

A special selection of Pinot Noir lots chosen by our winemakers to show the rich, opulent side that this noble variety can express in Carneros. Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:

A pinot noir with deep, dark aromas of cassis intertwined with blueberry and rich, red raspberry fruits that are joined by underlying flavors of sweet tobacco, pencil lead and oak spices in this more muscular expression of pinot noir.

Wine analysis:

Total acid: 6.4 g/L
Final pH: 3.68
Residual sugar: 0.81 g/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. The pinot noir grapes for our 2015 PNX were picked between August 31st and September 9th.

• V I N E Y A R D S •

The 2015 PNX blends fruit from the Carneros district where cool breezes and fog coming off the San Pablo Bay create an ideal environment for intense Pinot Noir aromatics. We selected vineyard blocks from these vineyards where the Pinot Noir fruit shows its more opulent, voluptuous side.

Appellation: Los Carneros AVA
Grape Sourcing: 100% Los 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 were 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 pumped over gently ensuring a soft, silky mouthfeel. The Pinot Noir grapes were macerated in oak tanks for a total of 18 days. Several days of cold soak enhanced color extraction and tannin texture. Malolactic fermentation and nine months of aging occurred in 67% new Burgundian oak barrels. The wine was bottled in July, 2016.

C A S E S P R O D U C E D : 1 , 5 5 8