



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 5

PINOT NOIR RESERVE

CARNEROS, NAPA VALLEY

An aromatically expressive wine with exceptional weight and presence, the 2015 Pinot Noir Reserve highlights the depth and complexity of this noble variety.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:
Vibrantly intense red plum and dark cherry coulis (pureed fruit) is highlighted by sweet clove, cinnamon and vanilla in this richly complex reserve pinot noir. The wine's silky texture carries the concentrated flavors gracefully into a long, fruit-filled finish.

Wine analysis:
Total acid: 7.0 g/L
Final pH: 3.54
Residual sugar: 0.75 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 selection of grapes for this special-select Reserve wine were harvested between August 18th and September 10th.

• V I N E Y A R D S •

A notoriously challenging variety, Pinot Noir prefers the foggy, wind-swept slopes of the Carneros region, in southernmost Napa Valley. Through the repeated tastings of our reserve candidates we have brought together select blocks from two renowned vineyards in the Carneros AVA: Rancho Carneros and the Hyde Vineyard. The head-trained, dry-farmed vines of Rancho Carneros are over forty years old and bring weight, depth and complexity to the blend. The clonal diversity of the Hyde Vineyard, further enhances complexity and heightens fruitiness, elegance and structure.

Appellation: Los Carneros, Napa Valley
Grape Sourcing: 100% Los Carneros AVA, 100% Napa Valley

• W I N E M A K I N G •

The clusters were hand-harvested in the cool of the morning to retain fruity, delicate flavors, and then carefully sorted at the winery. A portion of the grapes were destemmed and fermented as whole berries to heighten fruitiness, with a remainder fermented whole cluster (with stems) to add a bit of spice, structure and subtle flesh to the final blend. Fermentation itself took place mainly in small, traditional open-top fermentation tanks, where 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 25 days of wine to skin contact to achieve rich, fully developed flavors. The new wine went into 91% new French oak for malolactic fermentation and matured for 9 months. The wine was bottled in July 2016.

CASES PRODUCED: 2,199