



ROBERT MONDAVI  
WINERY

NAPA VALLEY

2 0 1 5

SAUVIGNON BLANC

STAGS LEAP DISTRICT

This 2015 Stags Leap District Sauvignon Blanc is free and vibrant in its varietal expression. Our Wappo Hill Vineyard consistently provides us with this purity of Sauvignon Blanc character.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

100% Sauvignon Blanc

*Flavor descriptors:*

As when an opera singer holds a long, clear note, our Stags Leap Sauvignon Blanc expresses a purity and persistence of flavor with juicy Asian pear, honeydew melon, and zesty citrus converging on the rich yet refreshingly bright palate.

*Wine analysis:*

Total acid: 7.4g/L  
Final pH: 3.14  
Residual sugar: 0.49g/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 grapes for our fragrantly expressive Stags Leap District Sauvignon Blanc were picked between August 18<sup>th</sup> and August 24<sup>th</sup>.

• V I N E Y A R D S •

Robert Mondavi purchased the Wappo Hill Vineyard in Napa Valley's Stags Leap District in 1969. The name *Wappo*, meaning 'brave', speaks to the history of this acclaimed vineyard site and the Native American tribe which lived on the hill and other sites throughout Napa Valley. The majority of grapes for this wine were selected from a single vineyard block on Wappo Hill where the Sauvignon Blanc expresses an intensity of flavor.

*Appellation: Stags Leap District*

*100% Napa Valley: (99% Wappo Hill Vineyard)*

• W I N E M A K I N G •

The grapes were hand harvested and immediately whole cluster pressed. After the juice was settled, the wine was barrel fermented in French oak—the majority in older, neutral barrels and thirty-one percent in new French oak. The yeast for this fermentation was selected specifically to enhance Sauvignon Blanc's aromatics and flavors. The wine remained in barrel for five months for integration of flavor and textural richness. No malolactic fermentation occurred so the natural, focused acidity was maintained. The wine was bottled in March, 2016

CASES PRODUCED: 628