



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 6

F U M É B L A N C

N A P A V A L L E Y

Mr. Mondavi wanted to create a Sauvignon Blanc that reflected Napa Valley: He was able to produce a richer style with the brightness of Sauvignon Blanc. Fumé Blanc is the symbol of Mr. Mondavi's innovation.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

92 % Sauvignon Blanc
8 % Semillon

Flavor descriptors:

Fresh Meyer lemon and tangerine citrus aromas spring from the glass, joined by juicy grapefruit, ripe peach, guava and a hint of freshly cut grass in our iconic Fumé Blanc wine. The style, created by Robert Mondavi decades ago, has been endearing American wine lovers to the virtues of the Sauvignon Blanc grape ever since.

Wine analysis:

Total acid: 6.5 g/L
Final pH: 3.14
Residual sugar: 0.40 g/L
Alcohol: 14.5 % by volume

• V I N T A G E •

Generous winter rains helped alleviate the drought conditions of the past four years, and the 2016 growing season started early. Throughout the summer months, we enjoyed cooler than average daytime highs and cool evenings, providing balancing acidity to our sun-ripened grapes. The near-perfect growing season continued through harvest and our grapes were safely in the cellar as the valley's first significant rainstorm arrived late October. We are grateful for a fifth consecutive vintage of stellar quality Napa Valley wines. The grapes for our richly expressive Fumé Blanc were picked between August 3rd and September 22nd.

• V I N E Y A R D S •

We take full advantage of the complementary characteristics of the fruit from our Wappo Hill vineyard in the Stag's Leap District and our renowned To Kalon in Oakville. Together, they make up the majority of the blend. We look to Wappo Hill for the bright citrus and herbal flavors as well as its classic Sauvignon Blanc lift. Our gorgeous To Kalon vineyard fruit supplies richness, weight, age-ability and increased complexity, bringing in layers of floral, tropical, and mineral flavors to the blend.

Appellation: Napa Valley AVA

Grape Sourcing: 100% Napa Valley: 59% Wappo Hill Vineyard, 39% To Kalon Vineyard, 2% Oakville District

• W I N E M A K I N G •

The grapes were hand-harvested in the cool of the morning and gently pressed as whole clusters--minimizing skin contact--to retain freshness and vibrancy. All of the juice was barrel fermented for added richness and complexity, with 2% in new French oak for added texture and complexity. The new wine was aged for six (6) months in 60-gallon French oak barrels, sùr lie (on the yeast lees), and hand stirred twice a month for a creamy texture and seamless integration of flavors. The addition of a small percentage of Semillon gives the final blend a broader mouthfeel and enhanced complexity. The wine was bottled in April 2017.

CASES PRODUCED: 14,848