



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 6

SAUVIGNON BLANC

STAGS LEAP DISTRICT

Our Stags Leap District Sauvignon Blanc is free and vibrant in its varietal expression. 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:

A vibrantly intense sauvignon blanc, sun-ripened Asian pear and creamy lemon curd flavors weave together with the faintest hint of white blossoms and jalapeno in this deliciously expressive, layered sauvignon blanc.

Wine analysis:

Total acid: 7.0 g/L
Final pH: 3.17
Residual sugar: 0.39g/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 Stags Leap District sauvignon blanc were picked between August 11th and August 16th.

• 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, Napa Valley

Grape Sourcing: 100% Stags Leap District featuring the 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, 100% of the wine was fermented in older, neutral French oak barrels to add creaminess to the palate. The yeast for this fermentation was selected specifically to enhance Sauvignon Blanc's aromatics and flavors. The wine remained in barrel for six (6) months for integration of flavor and textural richness. No malolactic fermentation occurred so the natural, focused acidity was maintained. The wine was bottled in April, 2017.

CASES PRODUCED: 634