



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 5

C A B E R N E T S A U V I G N O N R E S E R V E

T O K A L O N V I N E Y A R D

This Reserve embodies Robert Mondavi's philosophy of making wines that are powerful yet gentle. Each year the blend reflects the "First Growth" quality of the To Kalon Vineyard. It is a classic wine which represents the history of innovation and style at Robert Mondavi Winery.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

91% Cabernet Sauvignon
7% Cabernet Franc
2% Petit Verdot

Flavor descriptors:

A testament to Napa's *grand cru* vineyard site, To Kalon's signature dark-fruited, dried herb complexity is seamlessly integrated with sweet oak spices of vanilla bean and toasted almonds, sending a wave of deliciously intense flavors across the richly dense palate in a tasty expression of power and elegance.

Wine analysis:

Total acid: 6.3 g/L
Final pH: 3.78
Residual sugar: 0.17 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. Our specially selected grapes for the Reserve cabernet sauvignon were picked between September 7th and September 24th.

• V I N E Y A R D S •

This is the fifth vintage of our To Kalon Vineyard-designated Reserve. When Robert Mondavi chose the To Kalon Vineyard in west Oakville as the home for his new winery in 1966 he remarked that, "It was a vineyard with a distinguished history and a magical nature. Ideal soils, sunlight, and rain—to my eye, the vineyard was a treasure." Those sentiments were re-confirmed when the To Kalon Vineyard was named the Vineyard of the Year by the California State Farm Bureau in 2011. Our Reserve is blended from the finest blocks within To Kalon.

Appellation: Napa Valley AVA

Grape Sourcing: 100% Napa Valley, 100% Oakville District, 100% To Kalon Vineyard

• W I N E M A K I N G •

The grapes were hand-harvested with three stages of strict sorting: first, on the vine, then by individual clusters, and then again by single berry following de-stemming. The selected grapes went directly into traditional French oak tanks for cold soak, fermentation and extended maceration – a total of 37 days of wine to skin contact– maximizing the extraction of varietal character and complexity while keeping the tannins round and supple. The new wine was drained and gently pressed into 100% new French-oak barrels for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over twenty (20) months of barrel aging. The wine was bottled in August of 2017.

CASES PRODUCED: 7,995

SUGGESTED RETAIL PRICE: \$ 174.99