



ROBERT MONDAVI WINERY

ROBERT MONDAVI WINERY CABERNET SAUVIGNON 2005

WINE

Varietal composition:

85% Cabernet Sauvignon ,
5% Cabernet Franc,
5% Merlot
2% Petit Verdot,
2% Malbec
1% Syrah

Flavor descriptors:

Deep, dense and delicious, the dark, blue-tinged color of this beautiful Cabernet signals its excellent extraction. The wine opens with a perfume of ripe, wild blackberry jam with a hint of black olive. The first sip delivers loads of fresh, youthful fruit flavors of blackberry and cassis. Subtle notes of the black olive found in the nose mingle with dark chocolate flavors and well-integrated layers of rich oak. Assertive and sophisticated, it is an elegantly structured, smoothly supple wine with fine-grained tannins, good acidity and a lengthy finish.

Wine analysis:

Total acid: 0.65
Final pH: 3.64
Residual sugar: 0.11% (dry)
Alcohol: 14% by volume

VIN TAGE

Overall, 2005 was significantly cooler than usual. A wet spring and heavy May rains delivered more than twice the normal amount of rainfall in Napa Valley in 2005. The late storms caused delay of budbreak and bloom for all varieties, and once they began, the vines grew quickly. Vineyard crews carefully thinned foliage, removing more leaves in our vineyards than ever before to bring the vines into balance and ensure ripening. Temperatures in May and June were cooler than usual, followed by a hot July and a return to the cooler pattern for the remainder of the growing season and through harvest, which started up to a full month later than the average in most Napa Valley vineyards because of the delayed spring and cool late-season temperatures. We began picking Cabernet Sauvignon at To Kalon on September 30 and didn't finish until November 11. The long hang time allowed the grapes to ripen slowly and evenly, fostering excellent development of aromatics and flavors and setting a relatively easy pace for the vineyard and winemaking teams. Grapes: (Average) 25.5° Brix with 0.76% initial acid and 3.46 pH

VIN EYAR DS

Nearly half the grapes for this wine were harvested from the famed To Kalon Vineyard, located on the well-draining alluvial bench of the Oakville appellation surrounding the winery. About one-quarter of the blend was sourced from the Stags Leap District. The balance came from several Napa Valley regions with a variety of microclimate conditions and soils ranging from alluvial to lean volcanics. The resulting wine has a complex flavor profile that captures the best of Napa Valley. Grape Sourcing: 47% from the Oakville AVA, with the majority of that (43%) from Robert Mondavi Winery's To Kalon Vineyard, 23% from Stags Leap District AVA (13% from our Wappo Hill Vineyard), and 30% from other select Napa Valley vineyards

WINEMAK ING

The vineyard team hand-harvested the clusters early in the morning to retain vibrant fruit character and natural acidity, then immediately brought them to the winery in Oakville. After gently destemming and crushing the grapes, the must (juice and skins) fermented in a combination of stainless steel and oak tanks. A total of 29 days maceration (skin contact) softened tannins and enhanced varietal character. The wine was pressed and transferred to barrels to undergo long malolactic fermentation for roundness and depth, then aged 14 months in French oak château barrels (20% new). Wine analysis: 0.65% total acid, 3.57pH, 0.71% residual sugar, and 15% alcohol, by volume