



2017 CABERNET SAUVIGNON
OAKVILLE DISTRICT

CASES PRODUCED: 9,325

“It is an honor to work in Oakville for the winery that really put this appellation on the map. Since the moment Robert Mondavi chose Oakville for his vineyards and winery, his vision of gracious living and world-class winemaking has extended all the way down into its soils.”

GENEVIÈVE JANSSENS, CHIEF WINEMAKER

<p>WINE ANALYSIS</p> <p>Total acid: 6.2 g/L Final pH: 3.7 Residual sugar: 0.2 g/L Alcohol: 14% by volume</p>	<p>FLAVOR DESCRIPTORS</p> <p>Textural richness defines our Oakville Cabernet Sauvignon. Deep, powerful flavors of blackberry, anise, black olive, fresh tobacco, and dark chocolate mingle with sweet oak spices, nutmeg, and clove. The wine is firmly structured by velvety, age-worthy tannins.</p>
<p>GRAPE SOURCING</p> <p>100% Napa Valley, 100% Oakville District, 98% To Kalon Vineyard*</p>	<p>VARIETAL COMPOSITION</p> <p>76% Cabernet Sauvignon, 12% Petit Verdot, 12% Cabernet Franc, Malbec, and Merlot</p>

VINTAGE

The season began with significant rain, ending a five-year drought. Heat waves were a concern; however, water in the soils helped us maintain vigorous vines and plump, juicy clusters of fruit. Wildfires made international headlines, but the majority of our grapes, picked between September 5 and October 13, were in the cellar before the fires began.

VINEYARDS

Robert Mondavi chose Oakville for the home of his winery in 1966 and planted Cabernet Sauvignon with the goal of creating wines that could stand in the company of the world’s finest. Most of the grapes for our Oakville District Cabernet Sauvignon come from our To Kalon Vineyard where the low-fertility, well-drained soils, aided by optimal sun exposure, lead to rich, complex flavors and impeccable fruit maturity.

WINEMAKING

The grapes were hand-harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently destemmed directly into traditional French oak tanks for cold soak, fermentation, and extended maceration – a total of 33 days of wine-to-skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wine was drained and gently pressed into French oak barrels (92% new) for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was crafted through repeated tasting trials over the 20 months of barrel aging. The wine was bottled in October of 2019.

Please enjoy our wines responsibly. © 2020 Robert Mondavi Winery, Oakville, CA

