

“Capturing the distinctive personality of the Oakville region, our Oakville Fumé Blanc continues the exciting narrative in Robert Mondavi Winery history.”

GENEVIÈVE JANSSENS, DIRECTOR OF WINEMAKING

<p>WINE ANALYSIS</p> <p>Total acid: 7.3 g/L Final pH: 3.22 Residual sugar: 0.90 g/L Alcohol: 14.0% by volume</p>	<p>FLAVOR DESCRIPTORS</p> <p>Our 2018 Oakville Fumé Blanc wakens the palate with juicy pink grapefruit, pineapple, and lime citrus with zesty acidity. Layers of deliciously exotic papaya, cantaloupe, and hints of orange blossom with a touch of freshly minced ginger and herb add to the intrigue.</p>
<p>GRAPE SOURCING</p> <p>100% Napa Valley; 100% Oakville District; 100% To Kalon Vineyard®</p>	<p>VARIETAL COMPOSITION</p> <p>89% Sauvignon Blanc, 11% Sémillon</p>

VINTAGE

Early spring rains filled reservoirs giving the vines ample water for the season. While bud break and flowering were a bit late, the season began under ideal weather conditions, creating excellent fruit set. Sunshine throughout the summer was tempered by cool breezes and fog, ensuring slow, even ripening for the perfect balance between freshness and maximum flavor development. The specially selected grapes were picked between August 21 and September 6.

VINEYARDS

In the heart of the valley, our To Kalon Vineyard lies against the hills of the Oakville bench where lean, well-drained soils and ideal climate foster complex flavors in our Sauvignon Blanc and Sémillon. To Kalon means “highest beauty” in Greek, and our vineyard, which surrounds Robert Mondavi® Winery, is one of Napa Valley’s oldest and most respected. Sauvignon Blanc and Sémillon are natural partners in wine: Sauvignon Blanc provides intense, vibrant fruit flavor and acidity while Sémillon rounds out the body with a rich, creamy texture.

WINEMAKING

We hand-harvested the Sauvignon Blanc and Sémillon in the cool, early morning and then gently pressed the whole clusters, minimizing skin contact to retain freshness and vibrancy in the wine. For richness and complexity, we barrel-fermented all of the wine in 60-gallon French oak barrels. The wine was then barrel-aged on its lees (sûr lie) for 8 months with hand-stirring (bâtonnage) to integrate flavors and develop its creamy texture. A portion of new barrels (31%) contributes subtle oak spices to the fruit character. The wine was bottled in July of 2019.

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

