



ROBERT MONDAVI  
WINERY

NAPA VALLEY

2 0 1 5

FUMÉ BLANC RESERVE

TO KALON VINEYARD, NAPA VALLEY

The 2015 Fumé Blanc Reserve continues the tradition of making world-class Sauvignon Blanc from our historic To Kalon Vineyard.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

94 % Sauvignon Blanc  
6 % Sémillon

*Flavor descriptors:*

Luxuriously rich and expressive aromas of ripe peach, Asian pear, Meyer lemon, and orange marmelade are layered with sweet nutmeg, baked pie crust, and the touch of fresh verbena that we've come to expect from our beloved old-vine To Kalon vineyard sauvignon blanc. An exciting balance of texture and refreshingly-vibrant flavors.

*Wine analysis:*

Total acid: 7.1 g/L  
Final pH: 3.24  
Residual sugar: 0.52 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. The sauvignon blanc and semillon grapes for our Oakville District Fumé Blanc were picked between August 1st and August 25th.

• V I N E Y A R D S •

This wine is a true expression of our To Kalon Vineyard's historic Robert's Block, our renamed T Block first planted in 1960. When Robert Mondavi chose the To Kalon Vineyard as the home for his new winery in 1966 he remarked: "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." Situated on prime benchland in west Oakville, the low fertility, well-drained soils combined with optimal sun exposure yield rich, complex flavors and peak fruit maturity. Over half of the Sauvignon Blanc was harvested from Robert's Block. These dry farmed, head-trained, cane-pruned vines offer purity of varietal expression, great concentration and depth of flavor. A small amount of fruit was selected from our equally historic I-block, for its key contribution of minerality, length and elegance.

*Vineyard and Appellation: 100% To Kalon Vineyard, 100% Oakville, 100% Napa Valley*

• W I N E M A K I N G •

The grapes were hand harvested in the cool of the morning and gently pressed as whole clusters, minimizing skin contact to retain freshness and vibrancy. Almost all of the juice was barrel fermented in French oak, 38% new, for a slow, cool fermentation. The wine was then aged on its lees (*sûr lie*) for nine months and was hand-stirred (*bâtonnage*) twice weekly, for a creamy texture and to enhance the volume and length. A small amount of Sémillon was added giving the final blend a richer mouth feel and further complexity. We used two cement egg-shaped fermentation vessels to explore the purity of fruit that comes from this production method and added this wine to the final blend. The wine was bottled in July of 2016.

CASES PRODUCED: 1,624