



VARIETAL COMPOSITION

88% Pinot Noir, 8% Syrah, 3% Petite Sirah, 1% Teroldego

APPELLATION

58% Monterey County, 24% San Benito County, 10% Valley North, 6% Paso Robles, 2% Santa Barbara County

OAK AGING: 4-10 months

TA: 6.0/L

pH: 3.68

ALCOHOL: 13.5%



ROBERT MONDAVI PRIVATE SELECTION™

PINOT NOIR :: CALIFORNIA, 2012

Our 2012 Pinot Noir was produced primarily from grapes grown along California's marine-influenced Central Coast. Reflecting the character of a cool vintage, which fostered the development of classic varietal aromas and flavors in our Pinot Noir grapes, this vivacious red wine's hallmark is fresh, vibrant fruit. On the nose, lovely violets, strawberry, and sour cherry aromas mingle with complementary scents of toasty cinnamon. Soft and round with good length and richness on the palate, enjoy this delectable Pinot Noir with sesame soba noodles, hummus, pot stickers, or lamb burgers.

2012 HARVEST

The 2012 growing season started with one of the driest winters on record, setting the stage for another diverse year on the Central Coast. Cool, dry weather brought shoots on quickly, and above-average temperatures in April and May contributed to strong vine growth. As spring turned to summer, northern areas continued to cool, slightly more than usual, while the southern region saw slightly higher temperatures—all of which contributed to a uniform ripening schedule, a diverse harvest, and fruit ripe with flavors.

VITICULTURE

The cool microclimates and well-drained alluvial soils of the Central Coast vineyards from which we source Pinot Noir enable our grapes to ripen slowly and evenly throughout the growing season, developing the complex, seductive flavors that make Pinot Noir among the world's most prized grape varieties. Working with this high-quality fruit enables us to produce a wine with classic berry and spice aromas, supple, silky texture, and vibrant, elegant flavors.

WINEMAKING

The grapes were destemmed and lightly crushed into open-top fermenters. The juice cold-soaked for 48 hours before it was warmed up to initiate a native yeast fermentation that completed in 8-10 days. During the fermentation, we punched down the cap of skins and seeds to achieve a gentle extraction of tannins and a softer mouthfeel. After the wine was pressed off the skins, it was transferred to French/American oak to complete its malolactic fermentation. During barrel aging, the wine was not racked until it was ready for bottling. This regimen added roundness and complexity to our Pinot Noir's vibrant fruit flavors.