



ROBERT MONDAVI PRIVATE SELECTION™

CABERNET SAUVIGNON :: CENTRAL COAST, 2012

Our 2012 Cabernet Sauvignon comes from cool-climate Central Coast grapes and has been blended with Cabernet Sauvignon and small amounts of Syrah, Petite Sirah, Malbec, Rubired, and Cabernet Franc. The wine has a smooth texture and sweet, red-fruit character that distinguishes California's finest Cabernet Sauvignons. Flavors of ripe cherry and blackberry, along with black olive and smoky oak accents invigorate the palate and provide a lengthy finish. Its medium body and ever-so-soft tannins are the hallmark of this vintage. Enjoy with gnocchi and red sauce, grilled steak, or aged Gouda.

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

Monterey County (64%) and the city of Paso Robles (24%) were the primary sourcing areas for the 2012 Robert Mondavi Private Selection Cabernet. The southern region of Monterey County is known for a climate and terrain that is perfectly suited for growing high-quality Cabernet Sauvignon grapes.

WINEMAKING

After gently crushing and destemming the fruit, we fermented the must (juice and skins) in temperature-controlled tanks at 85°F until dry. Following fermentation, we kept the wine on the skins an additional 12 days to soften tannins and develop more complex flavors. One hundred percent of the wine underwent malolactic fermentation to enhance roundness and depth, aging 12 months in American and French oak to add a subtle toasty tone.

VARIETAL COMPOSITION

78% Cabernet Sauvignon, 10% Syrah,
5% Petite Sirah, 3% Malbec, 2% Rubired,
2% Cabernet Franc

APPELLATION

64% Monterey County, 24% Paso Robles,
7% Valley South, 5% Santa Barbara
County

OAK AGING: 12 months

TA: 6.0g/L

pH: 3.58

ALCOHOL: 13.5%