



ROBERT MONDAVI  
WINERY

NAPA VALLEY

2 0 1 5

MERLOT

N A P A V A L L E Y

We source only quality vineyards in the Napa Valley for this Merlot to ensure that it is concentrated, harmonious and memorable.  
Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

90% Merlot  
5% Cabernet Franc  
4% Cabernet Sauvignon  
1% Petit Verdot

*Flavor descriptors:*

A powerhouse of a Merlot, our 2015 opens with dark plum and blackberry fruit which spreads across the palate in a flavorful journey, wrapping sweet tobacco, dusty cocoa and a hint of eucalyptus around a core of generous yet approachable tannins. Deliciously dense, this wine drinks beautifully now and we expect it to age gracefully.

*Wine analysis:*

Total acid: 6.7 g/L  
Final pH: 3.60  
Residual sugar: 0.46 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. Our selected grapes for this wine were picked between September 7<sup>th</sup> and October 2<sup>nd</sup>.

• V I N E Y A R D S •

The majority of the fruit for this wine comes from the Oak Knoll District, a region renowned for grapes having a combination of freshness and fullness, delivering both a silky softness and a firm backbone to its wines. A small amount of fruit from other select Napa Valley vineyards contributed complexity, each bringing something a little different to the blend.

*Appellation: Napa Valley AVA  
100% Napa Valley (89% Oak Knoll District)*

• W I N E M A K I N G •

The grapes were hand harvested in the cool of the morning, then gently de-stemmed and crushed. Nearly one third of the wine was fermented in French-oak tanks in our To Kalon Cellar for soft, supple tannins and textural interest. The balance went into stainless steel tanks for purity of fruit expression. Twenty-four days of maceration maximized color and flavor extraction and polished the tannins for a lush, round mouthfeel. The new wine was transferred to 60-gallon French oak barrels (5% new) for malolactic fermentation and seventeen months aging to develop greater roundness and depth. Smaller amounts of complementary varieties were included in the blend, further enhancing the wine's structure, balance and complex flavor profile. The wine was bottled in May 2017.

C A S E S P R O D U C E D : 1 , 9 9 4