



#### VARIETAL COMPOSITION

77% Cabernet Sauvignon, 16% Syrah,  
4% Cabernet Franc, 2% Petite Sirah,  
1% Sangiovese

#### APPELLATION

50% Monterey County, 41% San Luis  
Obispo County, 5% Madera, 3% San  
Benito County, 1% North Coast

**OAK AGING:** 14 months

**TA:** 6.62g/100ml

**pH:** 3.59

**ALCOHOL:** 13.5%

# ROBERT MONDAVI

PRIVATE SELECTION™

## *Cabernet Sauvignon*

CALIFORNIA 2007

Our 2007 Cabernet Sauvignon comes from cool-climate Central Coast grapes and has been blended with Syrah and small amounts of Cabernet Franc, Petite Sirah, and Sangiovese. The wine has the sweet black cherry and dark berry fruit character that distinguishes California's finest Cabernet Sauvignons, and its ripe fruit is supported by velvety tannins and well-integrated oak. This is a wine of excellent depth, richness, and length on the palate. Enjoy with a wide array of dishes, from standing rib roasts, grilled steak, and roast duck to spare ribs, lasagna, and flavorful hard cheeses.

#### 2007 HARVEST

The 2007 growing season was another cool and dry one on California's Central Coast. Flowering was slightly on the early side, which would indicate a lighter crop level. The summer alternated between cool and cold temperatures, resulting in clusters smaller than usual across all varieties and crop levels slightly lower than previous years. Concentration of flavors and color was very good, however.

#### VITICULTURE

The Monterey County (50%) and San Luis Obispo (41%) American Viticultural Areas (AVA) were the primary sourcing areas for the 2007 Robert Mondavi Private Selection Cabernet. These two AVAs located within California's Central Coast combined with small percentages of Cabernet Sauvignon fruit sourced throughout California to produce a wine of great flavor and body.

#### WINEMAKING

After we gently crushed and destemmed 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. 100% of the wine underwent malolactic fermentation to enhance roundness and depth, while 50% aged in French oak (20% new) for 14 months to add a subtle toasty tone.

“a meal without wine is like  
a day without sunshine.”

*-Robert Mondavi*