



Varietal Composition
100% Sauvignon Blanc

Appellation
100% North Coast,

Oak Aging: 8 months in French oak

TA: 7.7g/L

pH: 3.17

Alcohol: 13.5%

ROBERT MONDAVI

PRIVATE SELECTION™

Fumé Blanc California 2007

We produce two fine wines from the Sauvignon Blanc grape. Our Sauvignon Blanc is crafted primarily from grapes grown in the cool Central Coast and is fermented entirely in stainless steel tanks, with no oak aging. In contrast, our Fumé Blanc (a designation pioneered 40 years ago by Robert Mondavi) is made from grapes grown in cooler microclimates and is fermented and aged in French oak barrels. The wine offers fresh green melon and pear aromas with bright citrus fruit undertones, a subtle hint of anise, and toasty, clove oak notes. On the round, succulent palate, creamy melon, grapefruit, and guava flavors predominate, with toasty oak and a pronounced pineapple tone emerging in the crisp, clean finish. This delicious Fumé Blanc beautifully accompanies grilled and broiled fish dishes, roasted chicken and turkey, Caesar salad, and flavorful white cheeses.

2007 HARVEST

The 2007 growing season was another cool and dry season on California's North Coast. Flowering was on the early side, which led to 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 grapes for our 2007 Fumé Blanc came primarily from vineyards in Mendocino County. These vineyards are planted to both the classic clone of Sauvignon Blanc and to Sauvignon Musqué, an especially aromatic clonal variation. Vertical trellising gives the vines optimum sun exposure, while their roots delve deeply into the vineyard's clay loam soils. The warm days and cold nights of Mendocino County produce grapes with an excellent sugar-to-acid balance.

WINEMAKING

We gently pressed the grapes immediately after harvesting to retain the delicacy of the fruit. To achieve the complex style of Robert Mondavi's legendary 1966 Fumé Blanc, we fermented the juice in French oak barrels. After the wine fermented to dryness, it spent eight months aging in barrel to integrate its flavors and develop a creamy, silky texture.

