



ROBERT MONDAVI WINERY

2 0 0 5

C A B E R N E T S A U V I G N O N R E S E R V E

N A P A V A L L E Y

• W I N E •

*Varietal composition:*

94% Cabernet Sauvignon  
6% Cabernet Franc

*Flavor descriptors:*

Deep, dark color signals the wine's intensity. Aromas of wild blueberry contain hints of black olive and spicy vanilla from oak aging. Dense flavors of blackberry, black cherry and boysenberry are enhanced by elegantly powerful tannins and vibrant acidity.

*Wine analysis:*

Total acid: 0.67%  
Final pH: 3.59  
Residual sugar: 0.65% (dry)  
Alcohol: 15.1% by volume

• V I N T A G E •

Overall, 2005 was significantly cooler than usual. A wet spring and heavy May rains delivered more than twice the normal amount of rainfall in Napa Valley. The late storms caused delay of budbreak and bloom for all varieties, and once they began, the vines grew quickly. Vineyard crews carefully thinned foliage, removing more leaves in the vineyards than ever before to bring the vines into balance and ensure ripening. May and June temperatures were cooler than usual, followed by a hot July and a return to the cooler pattern for the remainder of the growing season and through harvest, which started up to a full month later than average in most Napa Valley vineyards. Picking began for this wine on August 30 and didn't finish until October 27. The long hang time allowed the grapes to ripen slowly and evenly, fostering excellent development of aromatics and flavors and setting a relatively easy pace for the vineyard and winemaking teams.

*Grapes: Harvested at 26.0° Brix (average) with 0.70% initial acid and 3.50 pH*

• V I N E Y A R D S •

*Appellation:*

Napa Valley

*Grape Sourcing:*

81% To Kalon Vineyard, Oakville AVA; balance from Oakville Bench (12%) and Stags Leap District (7%)

• W I N E M A K I N G •

Hand-harvested into small bins  
Hand-sorted on tables in To Kalon Fermentation Cellar  
Gravity-flow movement of must and wine  
Fermented in traditional oak tanks and gently pressed in a traditional basket press  
37 days extended skin contact (maceration) for softening of tannins  
18 months aging in 100% new French oak château barrels