



ROBERT MONDAVI WINERY

2 0 0 6

F U M E B L A N C

N A P A V A L L E Y

• W I N E •

Varietal composition:

92% Sauvignon Blanc
8% Semillon

Flavor descriptors:

Floral aromas of jasmine and orange blossom lead to richly layered flavors of fresh citrus and lychee fruit. Round and expressive on the palate, with a beautiful balance of crisp acidity and lush, creamy texture.

Wine analysis:

Total acid: 0.73%
Final pH: 3.2
Residual sugar: 0.69% (dry)
Alcohol: 14% by volume

• V I N T A G E •

In 2006, Napa Valley began with a wet winter that extended into spring, with more than twice the average rainfall in the month of March and nearly four times the average in April. The prodigious precipitation delayed bloom, but once the skies cleared, the vines had good fruit set and progressed slowly and steadily through slightly warmer than usual June weather. In July, a brief hot spell of four consecutive days over 100°F had the effect of putting the vines “on hold” before ripening continued when mild weather returned in August. August temperatures were lower than usual, and the trend continued through September and October, with some fog and cloudy days. Overall, the 2006 growing season was significantly cooler than average. Because of the delayed spring and cool late-season temperatures, harvest was later than normal—we brought the first Sauvignon Blanc into the winery on August 29 and finished picking on September 30. Crop levels were average and thanks to the long hang time, which allowed the grapes to ripen slowly and evenly, quality was excellent.

Grapes: Harvested at 22.9° Brix (average) with 0.62% initial acid and 3.32pH

• V I N E Y A R D S •

Appellation:

Napa Valley

Grape Sourcing:

53% Robert Mondavi Wappo Hill Vineyard in the Stags Leap District AVA,
20% Robert Mondavi To Kalon Vineyard in the Oakville District AVA, balance from other Napa Valley vineyards

• W I N E M A K I N G •

Whole-cluster pressed to retain delicacy
60% fermented in French oak barrels; balance in stainless steel
Fermented with fruit-enhancing Bordeaux yeast strain
Batonage (hand stirring) during *sur lie* aging for creaminess and flavor integration
Aged three months in French oak barrels (8% new)