



ROBERT MONDAVI WINERY

2 0 0 6

PINOT NOIR RESERVE

CARNEROS, NAPA VALLEY

• W I N E •

*Varietal composition:*

100% Pinot Noir

*Flavor descriptors:*

A vibrant wine that opens with aromas of ripe red fruit, savory sage and toasty caramel. In the mouth, fresh cranberry-cherry flavors flirt with notes of anise and green tea, ensconced in fine, supple tannins that linger on a silky finish.

*Wine analysis:*

Total acid: 0.61%  
Final pH: 3.57  
Residual sugar: 0.58% (dry)  
Alcohol: 15.2% by volume

• V I N T A G E •

Spring 2006 was wet in the Carneros region, with more than triple the average rainfall in the month of March and rains that lingered into May, delaying bloom. Once the rains stopped, 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. The season remained cool through September with lots of fog. Overall, the 2006 growing season was significantly cooler than usual. Because of the delayed spring and cool late-season temperatures that extended through the fall, harvest began late in Carneros. We began picking fruit for the Reserve Pinot Noir on September 22 and finished on September 25. Crop levels were average and quality was excellent, thanks to the long hang time that allowed the grapes to ripen slowly and evenly.

*Grapes: Harvested at 26.2° Brix (average) with 0.70% initial acid and 3.52pH*

• V I N E Y A R D S •

*Appellation:*

Los Carneros AVA, Napa Valley

*Grape Sourcing:*

100% Los Carneros AVA

• W I N E M A K I N G •

Hand-harvested in cool morning hours  
50% whole-cluster fermentation for enhanced spiciness  
Co-fermentation of Pinot Noir clones for layers of flavor  
Fermented in open-top stainless-steel fermentation tanks with specially selected yeast cultures  
27 days skin contact (maceration) to extract maximum color and soften tannins  
All in-barrel malolactic fermentation  
Twelve months aging in 100% new French oak