

# ROBERT MONDAVI

PRIVATE SELECTION

## Sauvignon Blanc

2007

*The long and dry growing season of 2007 gave our Sauvignon Blanc grapes, drawn primarily from the cool Central Coast region, an opportunity to develop impressively concentrated flavors, which were enhanced by a cool fermentation in stainless steel tanks and aging on the yeast lees in tank. As a result, our 2007 Sauvignon Blanc displays varietally expressive lemon and citrus fruit aromas augmented by subtle herbal spice and banana tones. In the mouth, the wine is bright and fresh with rich mid-palate flavors of lime, grapefruit and melon that pick up a spicy peach tone in the long, crisp, mineral-tinged finish. Enjoy this high-quality Sauvignon Blanc with appetizers, salads, cracked crab, fried calamari, grilled halibut or lemon chicken.*

### 2007 HARVEST

The 2007 growing season was another cool and dry growing season 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

100% of the grapes for our 2007 Sauvignon Blanc came from vineyards in the Central Coast American Viticultural Area (AVA), with 75% from Monterey County, 14% from San Luis Obispo County and 11% from Santa Barbara County. As usual, the Central Coast fruit contributed crisp citrus and mineral flavors coupled with a crisp mouth feel and finish.

### WINEMAKING

The fruit was night-harvested, then immediately pressed to tank to capture and preserve its fresh, pure juice, which was fermented entirely in stainless steel tanks at 50°F to accentuate the crisp, zesty character of our coastal Sauvignon Blanc grapes. To enhance the wine's texture and complexity, we aged it sur lie (on the yeast lees) in tank for several months, resulting in a fresh, fruit-forward Sauvignon Blanc with an extra dimension of richness.

### TECHNICAL DATA

|                       |   |
|-----------------------|---|
| Varietal Composition: | 99.5% Sauvignon Blanc, 0.5% Semillon                                      |
| Appellation:          | 75% Monterey County, 14% San Luis Obispo County, 11% Santa Barbara County |
| Oak Aging:            | none  |
| TA:                   | 8.2g/100ml  |
| pH:                   | 3.07  |
| Alcohol:              | 13.5%   |

