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TO KALON CABERNET SAUVIGNON

NAPA VALLEY

The To Kalon Cabernet is our prized encapsulation of living history. At every moment of this wine's life – from vine to bottle – we ask ourselves if we're doing our best to honor the legacy of this incredible vineyard.

Genevieve Janssens
Director of Winemaking

• W I N E •

Varietal composition:

100% Cabernet Sauvignon

Flavor descriptors:

A chorus of fresh fruit aromas – ripe blackberries and wild forest berries – layer over those of black olive, tobacco, bay leaf and Andalusian leather. With polish and power, this wine presents a ground-level portrait of the storied To Kalon Vineyard.

Wine analysis:

Total acid: 6.5%
Final pH: 3.61
Residual sugar: 0.87% (dry)
Alcohol: 15.8% by volume

• V I N T A G E •

The 2007 vintage was excellent for Cabernet Sauvignon in Napa Valley. Responding to a cold, dry winter with 40 to 50% less rainfall than average, the vines' vigor was diminished from the outset, producing minimal foliage. Spring temperatures were warm, starting the growing season quickly with early bloom and fruit set. With mild temperatures prevailing through August, the grapes ripened slowly and evenly in ideal conditions of sunny days and foggy evenings. A temperate fall allowed the Cabernet Sauvignon fruit to hang longer, giving us concentrated and spectacular flavors. We harvested from September 29 to October 3.

Grapes: Harvested at 26.8° Brix (average) with 7.2% initial acid and 3.64pH

• V I N E Y A R D S •

Originally planted in 1863, the To Kalon Vineyard has its roots in alluvial sands collected at the base of the Mayacamas Mountains. Over the last century and a half, these well-draining soils have produced hardy, low-yielding vines with deep root systems that struggle for nutrients. Planted to the five red and two white varieties indigenous to Bordeaux, a portion of the vineyard's Cabernet Sauvignon vines are still head-trained and dry-farmed in the style of many years passed.

Appellation: Napa Valley

Grape Sourcing: 99.25% To Kalon Vineyard and 0.75% Oakville AVA

• W I N E M A K I N G •

As each block achieved optimal ripeness, the fruit was hand-harvested before being hand-sorted at the fermentation cellar. The juice had contact with the skins for 47 days in large oak tanks, ensuring the wine's richness and tannic structure. Meticulously basket-pressed and gravity-feed-transferred to 100% new French oak barrels for secondary fermentation, the wine was then barrel-aged for twenty-four months for optimum complexity and finesse. The 2007 vintage was bottled in January 2010.

228 CASES MADE

SUGGESTED RETAIL PRICE: \$250.00

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