


VARIETAL COMPOSITION

80% Pinot Noir, 15% Syrah,
5% Petite Sirah

APPELLATION

California

OAK AGING: 6 months in French Oak

TA: 5.5g/L

RS: 1.0-2.0g/L

pH: 3.68

ALCOHOL: 13.85%

ROBERT MONDAVI

PRIVATE SELECTION.

Pinot Noir

CALIFORNIA 2008

Our 2008 Pinot Noir was produced primarily from grapes grown along California's marine-influenced Central Coast. Reflecting the character of a cool vintage, which fostered the development of classic varietal aromas and flavors in our Pinot Noir grapes, this vivacious red wine's hallmark is fresh, vibrant fruit. On the nose, lovely cherry and raspberry aromas mingle with complementary scents of roasted nuts, mint, and toasty oak. Very soft with good length and richness on the palate, the wine displays round and silky strawberry and cherry cordial flavors. Enjoy this pretty Pinot Noir with grilled salmon, herb-roasted chicken, baked ham, and lighter pork and duck dishes.

2008 HARVEST

The 2008 growing season was one of great variety throughout California, with a wide array of conditions and temperatures experienced throughout the growing season. The year began very cold and dry, with bud break three weeks later than usual. Significant cold periods during the end of March and into April delayed the growing season even further. Summer proved to be cool with some heat spikes, contributing to a smaller crop size than in previous harvests. The fluctuating temperatures led to a long growing season that resulted in fruit of strong flavor and acidity.

VITICULTURE

The cool microclimates and well-drained alluvial soils of the Central Coast vineyards from which we source Pinot Noir enable our grapes to ripen slowly and evenly throughout the growing season, developing the complex, seductive flavors that make Pinot Noir among the world's most prized grape varieties. Working with this high-quality fruit enables us to produce a Pinot Noir with classic berry and spice aromas, a supple, silky texture, and vibrant, elegant flavors.

WINEMAKING

The grapes were destemmed and lightly crushed into open-top fermenters. The juice cold soaked for 48 hours before it was warmed up to initiate a native yeast fermentation that completed in 8-10 days. During the fermentation, we punched down the cap of skins and seeds to achieve a gentle extraction of tannins and a softer mouthfeel. After the wine was pressed off the skins, it was transferred to barrels of varying ages, 20% new, to complete its malolactic fermentation. During barrel aging, which averaged six months, the wine was not racked until it was ready for bottling. This regimen added roundness and complexity to our Pinot Noir's vibrant fruit flavors.

Please enjoy our wines responsibly. © 2009 Robert Mondavi, Woodbridge, CA

PROVA DA SAFRA 2009

Degustação na Adega Brasil Delicatessen em 27 de julho de 2011.