



We find that each growing season is unique, and 1999 was certainly no exception. The season kicked into gear with a long, cold winter, followed by a moderate spring. Bud break came in late March and early April, with bloom complete by mid-June. A cool, dry summer resulted in a rather late harvest, giving the vines extra “hang time” and allowing the grapes to reach optimum ripeness. The end results were wines with deep color and an excellent balance of fruit and tannins. Our 1999 Cabernet Sauvignon Sonoma County is such a wine.

This Cabernet Sauvignon is layered and complex, and follows in the tradition we established with our first vintage. From the deep, dark color to the intense aromas of black cherry and cassis, to the mouthwatering flavors of dark berries and crème de cassis, each layer unfolds slowly and deliberately. A small addition of Merlot softens the mouthfeel, while even smaller amounts of Malbec, Petit Verdot and Cabernet Franc add spice and complexity to the blend. Reflecting our non-interventionist philosophy, this wine is neither fined nor filtered; aging in French and American oak barrels creates subtle nuances of oak and vanilla that serve as a backdrop for the wine’s forward fruit flavors.

With its full body, smooth tannins and lengthy finish, this wine will complement a variety of rich, flavorful foods such as beef short ribs, hearty stews and even robust Italian fare. An excellent addition to any dinner table, it is drinkable now, and will continue to improve with short or long-term cellaring.

Varietal Composition:	83% Cabernet Sauvignon, 13% Merlot, 2% Malbec, 1% Petit Verdot 1% Cabernet Franc
Appellation:	Sonoma County
Viticultural Areas/Vineyards:	<i>Alexander Valley</i> – Belle Terre Vineyards, Hoot Owl Creek Vineyards, Petersen Ranch, Robert Young Vineyards, Lile Ranch <i>Sonoma Valley</i> – Wildwood Vineyards, Smothers Remick-Ridge Vineyards, Arrowood Estate Vineyards, Schaefer-Sonoma Valley Vineyards <i>Dry Creek Valley</i> – Valhall West Dry Creek Ranch, Justice Ranch

Technical Data:

Harvest Dates:	September 15 through November 5, 1999
Average Sugar at Harvest:	23.6 Brix
Average pH (Harvest/Bottling):	3.4/3.6
Average Total Acid (Harvest/Bottling):	.84g per 100ml/.53g per 100ml
Alcohol by Volume:	14.1% by volume
Residual Sugar:	Dry
Release Date:	September 2002
Total Production:	8327 cases



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CABERNET SAUVIGNON

OAKVILLE AVA

• W I N E M A K E R ' S N O T E S •

Opulent layers of ripe currant and blackberry unfold in our 1999 Oakville Cabernet Sauvignon. Nuances of spices, vanilla, minerals and cedar add complexity to the deep fruit character of this vintage. The wine's intense flavors and muscular structure capture the terroir of this renowned American Viticultural Area (AVA) surrounding our winery in Oakville. Sixteen months of aging in French château barrels enhanced the rich, velvety texture. We bottled the wine without fining or filtration to retain the full spectrum of exquisite flavors and long aging potential.

Varietal blend: 77% Cabernet Sauvignon, 13% Cabernet Franc, 9% Merlot, 1% Malbec

• V I N T A G E •

The 1999 La Niña weather pattern gave Napa Valley one of the coolest vintages on record; then the weather took a sharp turn in late September with a week-long hot spell. "The very low relative humidity caused the grapes to gain 2° in sugar within just a few days. Many of the grape varieties were physiologically ripe, then the heat spell brought up the sugars," said Associate Winemaker Richard Sowalsky. Compared to the El Niño phenomenon in 1998, marked by dramatic changes in weather, this year experienced a milder growing season overall, with average rainfall. Because of the cool temperatures, budbreak and bloom occurred later than average, April 15 and May 30, respectively. July and August temperatures were also considerably below normal. The clusters completed 50% veraison by August 6. Harvest began slowly in mid-September; perfect ripening weather wrapped up the harvest on November 4. We hand-harvested the Cabernet Sauvignon grapes for this wine during the last two weeks of September and through October. The average number of days from bloom to harvest was 117.

Grapes: (Average) 24.2° Brix with 0.70% initial acid and 3.63 pH

• V I N E Y A R D S •

All of the grapes for this wine were grown in the Oakville region, with 65% selected from the historic To Kalon Vineyard on the Oakville bench. Designated an American Viticultural Area (AVA) in 1993, Oakville is distinguished by an alluvial fan extending from the base of the Mayacamas Mountains that form the valley's western border. The Oakville bench, which lies against the hills, has well-drained soils that allow deep rooting and the development of complex flavors in the grapes.

Grape Sourcing: 100% Oakville AVA with 65% from Robert Mondavi To Kalon Vineyard

• F E R M E N T A T I O N A N D A G I N G •

After the grapes were gently destemmed and crushed, we fermented the must with a combination of native (wild) and cultured yeast for layers of complexity. To naturally soften the grape tannins and develop varietal complexity, we gave the wine 38 days of skin contact. A long, native malolactic fermentation, conducted entirely in barrels, enhanced the wine's depth and body. We gently racked the wine barrel-to-barrel five times during 16 months in French château barrels (56% new oak). Between rackings, the wine was left undisturbed for optimal clarity. These gentle winemaking techniques allowed us to bottle this Cabernet Sauvignon without fining or filtration.

Wine analysis: 0.58% total acid, 3.69 pH, 0.07% residual sugar, and 14% alcohol, by volume



1 9 9 9

C A B E R N E T S A U V I G N O N

O A K V I L L E

• W I N E •

Varietal composition:

77% Cabernet Sauvignon
13% Cabernet Franc
9% Merlot
1% Malbec

Flavor descriptors:

Ripe currant and blackberry, with nuances of spices, vanilla, minerals and cedar. Intense flavors, muscular tannins.

Wine analysis:

Total acid: 0.58%
Final pH: 3.69
Residual sugar: 0.07%
Alcohol: 14% by volume

• V I N T A G E •

The 1999 La Niña weather pattern gave Napa Valley one of the coolest vintages on record; then the weather took a sharp turn in late September with a week-long hot spell. Compared to the El Niño phenomenon in 1998, marked by dramatic changes in weather, this year experienced a milder growing season overall, with average rainfall. Because of the cool temperatures, budbreak and bloom occurred later than average, April 15 and May 30, respectively. July and August temperatures were also considerably below normal. The clusters completed 50% veraison by August 6. Harvest began slowly in mid-September; perfect ripening weather wrapped up the harvest on November 4. We hand-harvested the Cabernet Sauvignon grapes for this wine during the last two weeks of September and through October. The average number of days from bloom to harvest was 117.

Grapes: (Average) 24.2° Brix with 0.70% initial acid and 3.63 pH

• V I N E Y A R D S •

Appellation:
Oakville AVA

Grape Sourcing:
100% Oakville AVA (65% from Robert Mondavi To Kalon Vineyard)

• W I N E M A K I N G •

Fermented with combination of native and cultured yeast for layers of complexity
38 days of skin contact to soften grape tannins and enhance varietal expression
Long, native malolactic fermentation in barrels
Five barrel-to-barrel rackings for natural clarification
16 months of aging in small French château barrels (56% new oak)
Bottled without fining or filtration

SUGGESTED RETAIL PRICE AT RELEASE IS \$50.00



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C A B E R N E T S A U V I G N O N

O A K V I L L E

• S H O R T D E S C R I P T I O N S •

~80 words

Opulent layers of ripe currant and blackberry unfold in our 1999 Oakville Cabernet Sauvignon. Nuances of spices, vanilla, minerals and cedar add complexity to the deep fruit character of this vintage. The wine's intense flavors and muscular structure capture the terroir of this renowned American Viticultural Area (AVA) surrounding our winery in Oakville. Sixteen months of aging in French château barrels integrated flavors and enhanced the velvety texture. To retain the exquisite flavor profile, we bottled the wine without fining or filtration.

~40 words

Opulent layers of ripe currant and blackberry character unfold in our 1999 Oakville Cabernet Sauvignon. Nuances of spices, vanilla, minerals and cedar add complexity. The intense fruit flavors and muscular structure in this wine come from Napa Valley's renowned Oakville region.

~20 words

Opulent layers of ripe currant and blackberry character, with hints of spices, vanilla, minerals and cedar, unfold in the Robert Mondavi Winery 1999 Oakville Cabernet Sauvignon



K I R R A L A A

2 0 0 2

C A B E R N E T S A U V I G N O N

• W I N E M A K E R ' S N O T E S •

Our Kirralaa 2002 Cabernet Sauvignon is a powerful wine with ripe berry flavors, excellent structure and smooth texture. *'Cabernet Sauvignon fruit from Langhorne Creek was a real standout,'* notes Winemaker Ian Shepherd. *'It provided the building block for this vintage. We enhanced it with fruit from low-yielding Barossa and McLaren Vale vineyards that display definitive varietal character and superb concentration.'*

Varietal Composition: 100% Cabernet Sauvignon

• V I N T A G E •

The 2002 spring and summer temperatures in many of Australia's premium growing regions were some of the coldest on record and had a more pronounced impact on Cabernet Sauvignon than on most other varieties. Luckily, autumn brought sunny, warm and dry conditions that enabled our grapes to ripen fully and express intense flavour. Labour-intensive, vineyard management techniques such as shoot/cluster thinning and deficit irrigation allowed us to produce superior wines. Our vineyard selection was another critical element in the creation of our 2002 Cabernet Sauvignon.

• V I N E Y A R D S •

During the 2002 growing season, the winter and spring rains in the Langhorne Creek region led to healthy vine growth, and a stable growing season imparted significant power to our Cabernet Sauvignon. The structure and acidity of our Adelaide Hills Cabernet Sauvignon, in addition to the classic texture of our old-vine Barossa and McLaren Vale fruit (some of the finest we've seen in years), yielded a complex, well-structured wine with distinctive, smooth texture and ripe berry flavors.

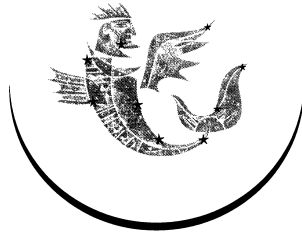
Langhorne Creek 51%; Barossa Valley 14%; Adelaide Hills 16%; McLaren Vale 13%; Clare Valley 6%

• F E R M E N T A T I O N A N D A G I N G •

After harvesting in the cool morning hours, we crushed and de-stemmed the berries, then fermented most of our Cabernet Sauvignon in temperature-controlled stainless steel tanks. Some portions were singled out for fermentation in rotary fermenters, which tend to produce more fruit-forward wines with soft tannin structure. A pre-fermentation 'cold soak' for 2-4 days enhanced flavour and texture. We like to leave our Cabernet Sauvignon on its skins longer than either Shiraz or Merlot to enhance flavour length and contribute finer tannins. After pressing the wine at near dryness, we transferred it to small French and American oak barrels. Kirralaa 2002 Cabernet Sauvignon aged for 12 months prior to final blending by Winemaker Ian Shepherd in collaboration with Philip Shaw and Tim Mondavi.

Wine analysis: total acid: 6.50 g/l (0.65 %); 3.53pH, 14.6% alcohol, by volume

Kirralaa (*KEER-A-lah*) is an aboriginal Australian word meaning 'star.' The Flying Fish on our label is the symbol of the Southern Hemisphere constellation *Volans*, visible from our Australian vineyards.



K I R R A L A A

2 0 0 2

C A B E R N E T S A U V I G N O N

• W I N E •

Varietal composition:

100% Cabernet Sauvignon

Flavor descriptors:

Deep colour, ripe berry flavour with smooth texture

Wine analysis:

Total acid: 6.50g/l (0.65%)
Final pH: 3.53
Alcohol: 14.6%, by volume

• V I N T A G E •

The 2002 spring and summer temperatures in many of Australia's premium growing regions were some of the coldest on record and had a more pronounced impact on Cabernet Sauvignon than on most other varieties. Luckily, autumn brought sunny, warm and dry conditions that enabled our grapes to ripen fully and express intense flavour. Labour-intensive, vineyard management techniques such as shoot/cluster thinning and deficit irrigation allowed us to produce superior wines. Our vineyard selection was another critical element in the creation of our 2002 Cabernet Sauvignon.

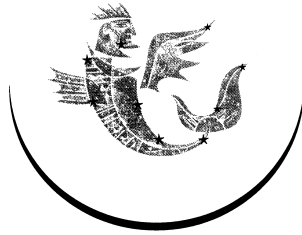
• V I N E Y A R D S •

Regional Composition: 51% Langhorne Creek; 14% Barossa Valley; 16% Adelaide Hills; 13% McLaren Vale; 6% Clare Valley

• W I N E M A K I N G •

Hand-harvesting in cool morning hours
Gentle crush and de-stemming of berries
Fermentation in temperature-controlled stainless steel tanks and rotary fermenters
Pre-fermentation 2-4 day 'cold soak' to enhance flavour and texture
Gentle press just prior to dryness to capture bright fruit flavours
12 months aging in small French and American oak barrels
Final blending by Winemaker Ian Shepherd, in collaboration with Philip Shaw and Tim Mondavi

S U G G E S T E D R E T A I L P R I C E A T R E L E A S E I S \$ 1 5 . 0 0



K I R R A L A A

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C A B E R N E T S A U V I G N O N

• S H O R T D E S C R I P T I O N S •

~80 words

Our Kirralaa 2002 Cabernet Sauvignon is a powerful wine with ripe berry flavors, excellent structure and smooth texture. *'Cabernet Sauvignon fruit from Langhorne Creek was a real standout,'* notes Winemaker Ian Shepherd. *'It provided the building block for this vintage. We enhanced it with fruit from low-yielding Barossa and McLaren Vale vineyards that display definitive varietal character and superb concentration.'*

~40 words

Our Kirralaa 2002 Cabernet Sauvignon is a powerful wine with ripe berry flavors, excellent structure and smooth texture. *'Cabernet Sauvignon fruit from Langhorne Creek was a real standout,'* notes Winemaker Ian Shepherd. *'It provided the building block for this vintage.'*

~20 words

Our Kirralaa 2002 Cabernet Sauvignon is a powerful wine with ripe berry flavors, excellent structure and smooth texture.



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C A B E R N E T S A U V I G N O N

M A I P O V A L L E Y

• W I N E M A K E R ' S N O T E S •

Our 2000 Arboleda Cabernet Sauvignon has the deep red color and intense red berry fruit character that distinguishes Cabernet Sauvignon from the Maipo Valley. Hints of coffee, dark chocolate, caramel and mint carry through the long finish of this full-bodied wine. Aging in French oak barrels contributes toasty oak character.

100% Cabernet Sauvignon

• V I N T A G E •

The 2000 vintage experienced a cool, moist spring which delayed ripening. An unusual February rain delivered 15mm to Maipo Valley, and another rain on April 13 further delayed ripening of Cabernet Sauvignon in Maipo Valley. The long harvest finally came to a close on May 17, a full two weeks later than normal. Given the unusual weather conditions this vintage, vineyard management was crucial. Selective thinning eliminated all but the very best clusters and achieved a good balance between fruit and leaf surface for grapes of intense varietal character.

• V I N E Y A R D S •

We hand-harvested grapes for our Arboleda Cabernet Sauvignon from the Los Morros estate (78%) in the Maipo Valley and from La Arboleda estate in the Colchagua Valley (22%), a vineyard dedicated only to red varieties. This four-year-old estate is giving us very deep, structured wines. Each block of vertically-trellised vines is managed individually in order to obtain grapes of the best quality. Careful management of drip irrigation achieves balance and low yields. Both Maipo and Colchagua Valleys experience rainy winters and long, dry summers. Cool afternoon breezes from the Andes Mountains temper the warm summer days of the Maipo Valley, while the warm temperatures of Colchagua Valley are cooled by afternoon breezes from the Pacific Ocean.

Appellation: Maipo Valley

• F E R M E N T A T I O N A N D A G I N G •

Grapes for our 2000 Arboleda Cabernet Sauvignon were gently destemmed and lightly crushed at our La Arboleda Winery. After a 2-day cold maceration, we began fermentation at 28-30°C with selected yeast strains, gently pumping the wine over the cap of skins three times a day to extract color, tannins and flavor. We gave the wine 35 days extended maceration to develop varietal complexity and naturally soften tannins, then racked the wine directly into French and American oak barrels for malolactic fermentation. For full integration of flavor, and to contribute oak character, the wine underwent fourteen months of aging in 45% new oak and 50% French oak barrels. To retain the wine's complexity and elegant structure, we filtered it only lightly before bottling.

Wine analysis: total acid:5.03 g/l (0.53%); residual sugar:1.99g/l; 3.54pH, 13.9% alcohol, by volume



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C A B E R N E T S A U V I G N O N

M A I P O V A L L E Y

• W I N E •

Varietal composition:
100% Cabernet Sauvignon

Flavor descriptors:
Red berry fruit, coffee, dark chocolate,
caramel, mint. Toasty oak character
from barrel aging.

Wine analysis:
Total acid: 5.03 g/l
Final pH: 3.54
Residual sugar: 1.99 g/l
Alcohol: 13.9%, by volume

• V I N T A G E •

The 2000 vintage experienced a cool, moist spring which delayed ripening. An unusual February rain delivered 15mm to Maipo Valley, and another rain on April 13 further delayed ripening of Cabernet Sauvignon in Maipo Valley. The long harvest finally came to a close on May 17, a full two weeks later than normal. Given the unusual weather conditions this vintage, vineyard management was crucial. Selective thinning eliminated all but the very best clusters and achieved a good balance between fruit and leaf surface for grapes of intense varietal character.

• V I N E Y A R D S •

Appellation:
Maipo Valley

Grape Sourcing:

Maipo Valley: 78% Los Morros Estate; Colchagua Valley: 22% La Arboleda Estate

• W I N E M A K I N G •

Grapes gently destemmed and lightly crushed at La Arboleda Winery
2-day cold maceration

Fermentation at 28-30°C with selected yeast strains and gentle pumpover 3 times a day
35 days extended maceration to develop varietal complexity and naturally soften tannins
Malolactic fermentation in French and American oak barrels
14 months aging in 45% new oak and 50% French oak barrels for full integration of flavor
Lightly filtered

S U G G E S T E D R E T A I L P R I C E A T R E L E A S E : \$ 1 5 . 0 0



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C A B E R N E T S A U V I G N O N

M A I P O V A L L E Y

• S H O R T D E S C R I P T I O N S •

~80 words

Our 2000 Arboleda Cabernet Sauvignon has the deep red color and intense red berry fruit character that distinguishes Cabernet Sauvignon from the Maipo Valley. Hints of coffee, dark chocolate, caramel and mint carry through the long finish of this full-bodied wine. Aging in French oak barrels contributes toasty oak character.

~50 words

Our 2000 Arboleda Cabernet Sauvignon has the deep red color and intense red berry fruit character that distinguishes Cabernet Sauvignon from the Maipo Valley. Hints of coffee, dark chocolate, caramel and mint carry through the long finish of this full-bodied wine. Aging in French oak barrels contributes toasty oak character.

~20 words

Our 2000 Arboleda Cabernet Sauvignon has the deep red color and intense red berry fruit character that distinguishes Cabernet Sauvignon from the Maipo Valley



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C A B E R N E T S A U V I G N O N

S T A G S L E A P D I S T R I C T

• W I N E M A K E R ' S N O T E S •

The exceptionally long hang time of the 2000 vintage gave Cabernet Sauvignon grapes fully ripe flavors and supple tannins. We selected the grapes from four vineyards that yield wines with forward fruit flavors and fine tannins, the signature of the renowned Stags Leap District. The result is a seductive, silky Cabernet Sauvignon that unfolds with black cherry and cassis fruit flavors with nuances of licorice and violet. We handcrafted the wine in our To Kalon fermentation cellar, with its gentle wood basket presses and gravity flow movement of the must and wine. Seventeen months of aging in French chateau barrels wove complex nuances through the lush aromas and flavors. We captured the full flavor profile of the wine by bottling without filtration.

Varietal blend: 94% Cabernet Sauvignon, 4% Merlot, 2% Malbec

• V I N T A G E •

Napa Valley's outstanding 2000 vintage started with early budbreak and ended with a harvest that lingered into November. Yields were abundant throughout the state, following the sparse 1998 "El Niño" and 1999 "La Niña" vintages, necessitating thinning in some vineyards to achieve highest quality. It was an average year for rainfall; 38" fell in Oakville during the winter and early spring. The grapes had excellent hang-times on the vine because of earlier-than-average budbreak, bloom and veraison, followed by a prolonged harvest. The sunny days and cool nights, which prevailed through most of the season, provided ideal ripening conditions. The tannins and flavors matured at a very smooth pace, allowing us time to pick the grapes by flavor maturity. We harvested the grapes for this wine between September 9 and October 17.

Grapes: (Average) 23.5° Brix with 0.79% initial acid and 3.49 pH

• V I N E Y A R D S •

The Stags Leap District is located on the southeastern side of Napa Valley, between the towns of Yountville and Napa. Barely a mile wide and almost three miles long, the district is cradled between the rocky hillsides of the Vaca range to the east and the Napa River to the west. This was the first American Viticultural Area (AVA) appellation classified by the distinctiveness of its soils. University of California at Davis Professor Deborah Elliot-Fisk identified 95% of the soils as derived from volcanic rocks, primarily gravelly soils of the Bale series. These unique, well draining soils and the region's cool Pacific breezes create ideal terroir for Cabernet Sauvignon vines. This wine is a blend of four SLD vineyards that yield grapes of exceptionally forward fruit expression and fine tannins.

Grape Sourcing: Stags Leap District AVA

• F E R M E N T A T I O N A N D A G I N G •

We gently hand-harvested the grapes into shallow 40-lb. boxes to minimize crushing of the clusters. We hand-sorted the fruit on tables in our To Kalon fermentation cellar for optimum quality and then destemmed the clusters directly into a new 17-ton fermentation tank. After fermentation, we gave the wine a total of 27 days of skin contact to soften tannins and enhance varietal complexity. After the free-run wine was drained off the pomace, the drop-gate was opened to gravity-convey the pomace to a wood Marzola basket press. The wine was then gravity-fed to barrels for malolactic fermentation and aging. During 17 months of aging in French oak barrels (75% new oak), we naturally clarified the wine with barrel-to-barrel racking. A blend of Merlot and Malbec enhanced the flavor profile with notes of violets. We bottled the wine unfiltered to fully retain its exceptionally silky, soft texture and complex flavors.

Wine analysis: 0.63% total acid, 3.6 pH, 0.05% residual sugar, and 13.8% alcohol, by volume



2 0 0 0

C A B E R N E T S A U V I G N O N

S T A G S L E A P D I S T R I C T

• W I N E •

Varietal composition:

94% Cabernet Sauvignon
4% Merlot
2% Malbec

Flavor descriptors:

Lush fruit flavors of black cherry and cassis, with licorice and violet nuances. Silky texture and fine tannins

Wine analysis:

Total acid: 0.63%
Final pH: 3.6
Residual sugar: 0.05% (Dry)
Alcohol: 13.8% by volume

• V I N T A G E •

Napa Valley's outstanding 2000 vintage started with early budbreak and ended with a harvest that lingered into November. Yields were abundant throughout the state, following the sparse 1998 "El Niño" and 1999 "La Niña" vintages, necessitating thinning in some vineyards to achieve highest quality. It was an average year for rainfall; 38" fell in Oakville during the winter and early spring. The grapes had excellent hang-times on the vine because of earlier than average budbreak, bloom and veraison dates, followed by a prolonged harvest. The sunny days and cool nights, which prevailed through most of the season, provided ideal ripening conditions. The tannins and flavors matured at a very smooth pace, allowing us time to pick the grapes by flavor maturity. We harvested the grapes for this wine between September 9 and October 17.

Grapes: (Average) 23.5° Brix with 0.79% initial acid and 3.49 pH

• V I N E Y A R D S •

Appellation:

Stags Leap District

Grape Sourcing:

A blend of four Stags Leap District vineyards that exemplify the forward fruit expression and fine tannins of the district

• W I N E M A K I N G •

Hand-harvested into 40 lb. boxes during cool morning hours
Hand-sorted on tables in our To Kalon fermentation cellar for optimum quality
Destemmed directly into a new 17-ton oak fermentation tank (no pumping of must)
27 days extended maceration to soften tannins (natural heat from fermentation maintained in oak tank)
Free-run wine drained off pomace; drop-gate opened to gravity-convey pomace to press
Pressed in Marzola basket press
Wine gravity-fed to barrels to undergo malolactic fermentation and aging
17 months of aging in traditional French oak château barrels (75% new oak)
Bottled unfiltered

Suggested Retail Price at Release: \$50.00



2 0 0 0

C A B E R N E T S A U V I G N O N

S T A G S L E A P D I S T R I C T

• S H O R T D E S C R I P T I O N S •

~80 words

Seductive and silky, our Robert Mondavi Winery 2000 Stags Leap District Cabernet Sauvignon unfolds with cassis and black cherry flavors with nuances of licorice and violet. We selected the grapes from four vineyards that best exemplified the lush fruit flavors and silky tannins of the Napa Valley's renowned Stags Leap District. The wine was gently handcrafted in our To Kalon fermentation cellar, aged for 17 months in French oak chateau barrels, and bottled without filtration to capture the full flavor profile.

~40 words

Seductive and silky, our Robert Mondavi Winery 2000 Stags Leap District Cabernet Sauvignon unfolds with dark fruit flavors, accented with licorice and violet. Seventeen months of aging in French chateau barrels added complex nuances to the lush dark fruit flavors of these vineyards.

~20 words

Our Robert Mondavi Winery 2000 Stags Leap District Cabernet Sauvignon unfolds with silky dark fruit character and nuances of licorice and violet.