





2012
CABERNET SAUVIGNON
NAPA VALLEY

“When I first planted the vines for  over a decade ago, my goal was to make a wine that personifies the soil and climate of the vineyard and my vision as a vintner.”— MICHAEL MONDAVI


ANIMO VINEYARD


Michael Mondavi’s grandfather taught him as a boy that all great winemakers, first and foremost, have respect for their soil. Making wine from the roots up, he said, is the only way to create a truly unique wine instilled with a sense of time and place. Years later, when Michael chose the vineyard site for , those words were not far from his mind. His daughter Dina named the vineyard Animo (“spirit” in Italian) because of the feeling of energy that permeated the site and clearly expressed its sense of place. This vineyard, high atop Atlas Peak on 15 acres of rocky, volcanic soil at an elevation of up to 1,350 feet, would carry on its *terroir* through the vines into the grapes and, ultimately, finish in the glass.

VINTAGE NOTES

A classic Napa Valley growing season and harvest provided an abundance of quality grapes from which winemakers had to choose in 2012. From spring bud break, through flowering, fruit set, and ripening, conditions were ideal. A consistent stretch of warm summer weather, without large heat spikes and with plenty of cool and foggy nights, ripened grapes to perfection before late rains appeared at the end of October.

WINEMAKING & TASTING NOTES

The fruit’s rich flavors, ripe tannins and balanced acidity enabled Michael to craft  Cabernet Sauvignon with unmatched richness, elegance and harmony. After the grapes were gently hand-harvested and the individual clusters selected, they were de-stemmed and lightly crushed into small punch down tanks. After a five day cold soak period, the juice was fermented at 27-30°C. Extended post-fermentation maceration brings the total skin contact time to 28-32 days fully marrying the wine’s rich black fruit flavors and supple, sculpted tannins. The young wine was then moved to barrel for malolactic fermentation and 22 months of aging in French oak barrels (87% new). It was clarified with a light egg-white fining in barrel, using organic eggs, and spent 20 months in bottle prior to release.

 is an elegant, dynamic Cabernet Sauvignon inspired by both the timeless reds of Bordeaux and the legendary Robert Mondavi Reserve Cabernets of the 1960s and early ‘70s that Michael made himself.

Blend: 98% Cabernet Sauvignon, 2% Petit Verdot

Production: 290 cases

