

ROBERT MONDAVI

CALIFORNIA

2024

CABERNET SAUVIGNON

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SOURCING & WINEMAKING:

This Cabernet Sauvignon is crafted from select vineyards along Coastal California, where cooling Pacific breezes and diverse soils produce wines with vibrant fruit and balance. A significant portion of the blend comes from Mendocino County, known for its cooler climate and gravelly soils that balance ripeness with structure. The result is a wine that captures the purity and finesse of Coastal California, with Mendocino's quality at its core. Aged for 10 months in 30% new French and American oak (50/50), this Cabernet Sauvignon was fermented in closed-top stainless steel tanks with pump-overs and underwent full malolactic fermentation.

AROMAS:

Fresh aromas of black cherry, blackberry, and plum rise from the glass, complemented by subtle hints of dried herbs and a touch of oak spice. The bouquet is lively and inviting, with a pleasant depth that reflects California's complex fruit character.

FLAVORS:

On the palate, juicy dark fruits are front and center blackcurrant and ripe plum layered with gentle herbal notes and a whisper of vanilla. The wine offers a smooth, supple texture and nice palate weight, balancing ripe tannins and a fresh, approachable style. The finish is clean and lengthy, leaving traces of dark fruit and savory spice that linger.

A polished yet accessible Cabernet Sauvignon from Robert Mondavi, this wine delivers expressive fruit, refined texture, and an inviting finish — a perfect entry into the world of Robert Mondavi's celebrated reds.

TECHNICAL INFO:

TA: 5.8G/L

PH: 3.78

ABV: 14.5%

DRINK RESPONSIBLY

