

# WOODBRIIDGE.

BY ROBERT MONDAVI

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## PINOT NOIR

VIN DE PAYS D'OC, FRANCE

• W I N E M A K E R ' S N O T E S •

Silky black cherry and cranberry fruit characters intertwine with orange zest and subtle spices in our 2005 Pinot Noir. Smoky, “bacony” hints from French and American oak add complexity. These seductive aromas and elegant flavors come from Pinot Noir grapes grown near Limoux in the Languedoc region of southern France. The region’s name dates to a time when its inhabitants used “oc” instead of “oui” (used to the north) for “yes,” hence “Langue d’oc.” Our general manager, Brad Alderson, who enjoys his journeys to France in the quest for Pinot Noir, likes to serve Woodbridge Pinot Noir with fresh tuna. He sautés the tuna with capers, olive tapenade, shallots and a pinch of lemon zest. He then tosses it with penne pasta—voilà, a perfect pairing for our Pinot.

*Varietal blend: 100% Pinot Noir*

• V I N T A G E •

Languedoc’s 2005 vintage had little rainfall through the spring and summer, resulting in small berries with excellent flavor concentration. Summer temperatures were moderate, without serious heat spikes, so the fruit steadily ripened without periods of decreased photosynthesis from the vines “shutting down” in high temperatures. Heavy rains occurred in September, but fortunately the strong Mistral winds that followed dried the fruit, so there was no damage. Overall, the yields were slightly lower than in 2004, but quality was high. Grape acids, sugars, tannin maturity and flavor development are all promising for a year that some think could be as outstanding as 2001.

• V I N E Y A R D S •

The Languedoc of southern France is one of the most ancient of all winegrowing areas, dating to the fifth and sixth centuries BC. Vintners in the Languedoc’s Limoux region claim that they have been making sparkling wine longer than Champagne. They made the sparkling wine from Mauzac, later adding Chenin Blanc and Chardonnay. However, Pinot Noir (another traditional sparkling wine variety) has only recently been planted in the Languedoc, with excellent still wines coming from the cool foothills of the Aude River Valley. The grapes for our 2005 Pinot Noir were grown in hillside vineyards at 1500 to 2400 feet elevation to take advantage of the cool winds from the Pyrénées Mountains. This area’s ideal climate and highly-drained slate and sedimentary soils foster vibrant fruit character in Pinot Noir grapes. Beginning in 1996, with the Vichon Mediterranean program, we have established long-term relationships with two wine cooperatives in the town of Limoux for continuous supply of high quality Pinot Noir.

*Grape Sourcing: Languedoc, France*

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

The grapes were gently pressed and the juice was fermented in temperature-controlled stainless steel tanks in the “new world-style” cooperatives in Limoux. We then brought the young wine to our Woodbridge Winery for development and aging. We used French and American oak to add hints of smokiness to the fruit-intense flavors. As required of all Vin de Pays d’Oc *vins de cepage*—wines made entirely from a single variety—this wine is 100% Pinot Noir.

*Wine analysis: 0.55% total acid, 3.54 pH, 0.16% residual sugar, and 12.5% alcohol, by volume*

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• W I N E •

*Varietal composition:*

100% Pinot Noir

*Flavor descriptors:*

Silky black cherry, cranberry and orange zest fruit characters intertwined with subtle spice and smoky, toasty nuances from French and American oak. Seductive and elegant with supple tannins and lingering finish.

*Wine analysis:*

Total acid: 0.51%  
Final pH: 3.41  
Residual sugar: 0.46%  
Alcohol: 13.0% by volume

• V I N T A G E •

Languedoc's 2005 vintage had low rainfall through the spring and summer, resulting in small berries with excellent flavor concentration. Heavy rains occurred in September, but fortunately the strong Mistral winds that followed dried the fruit, so there was no damage. Overall, the yields were lower than in 2004, but quality was high.

• V I N E Y A R D S •

*Appellation:*

France

*Grape Sourcing:*

Languedoc Region (Vin de Pays d'Oc)

• W I N E M A K I N G •

Grapes gently crushed and the must fermented in stainless steel tanks in France  
Extended skin contact for varietal intensity and softening of tannins  
Completed malolactic fermentation for round texture  
Young wine brought to Woodbridge Winery for development and aging  
French and American oak added hints of spice and smokiness

SUGGESTED RETAIL PRICE AT RELEASE IS 7.99

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## PINOT NOIR

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VIN DE PAYS D'OC, FRANCE

• S H O R T   D E S C R I P T I O N S •

*~80 words*

Silky black cherry and cranberry fruit characters intertwine with orange zest and subtle spices in our Woodbridge 2005 Pinot Noir. Smoky, “bacony” hints from aging in French and American oak barrels add complexity. These seductive aromas and elegant, silky flavors come from Pinot Noir grapes grown near Limoux in the Languedoc region of southern France. The flavors match perfectly with smoky grilled chicken, pork, fresh tuna or salmon; roast chicken with rosemary and garlic; and paella with seafood, fennel sausages and red peppers.

*~40 words*

Silky black cherry and cranberry fruit characters intertwine with orange zest and subtle spices in our Woodbridge 2005 Pinot Noir. Smoky, “bacony” hints from aging in French and American oak barrels add complexity. These seductive aromas and silky flavors come from Pinot Noir grapes grown in the Languedoc region of southern France.

*~20 words*

Woodbridge 2005 Pinot Noir displays silky black cherry, cranberry and orange zest character from vineyards in France’s Languedoc region.