

WOODBRIIDGE

BY ROBERT MONDAVI

2 0 0 7

RIESLING

CALIFORNIA

• W I N E M A K E R ' S N O T E S •

Pretty aromas of hyacinth and exotic tropical fruit perfume our 2007 Riesling. The silky flavors of apricot, lychee and mango, touched with honey and spice, show an excellent balance of light sweetness and crisp acidity. These delightful flavors come from a blend of the enticingly fruity Riesling and floral Muscat of Alexandria grapes. Our Riesling tastes delicious with light salads, such as Chinese chicken salad, crab Louis or spring salad greens tossed with a light blue cheese dressing. Its delicately sweet flavors also contrast nicely with the saltiness of ham or smoked trout. Pair with chicken crepes or an artichoke frittata for an elegant brunch, or pack along for a picnic of cold cuts, cheese and fruit. Serve chilled.

Varietal blend: 77% Riesling, 23% Muscat

• V I N T A G E •

“I call 2007 a one-in-twenty vintage,” said Todd Ziemann, Director of Winemaking. “I believe it’s the highest quality harvest in the 20 years that I’ve been a winemaker in Lodi. The wines are amazing.” Low rainfall kept the grapes small and concentrated, while moderately cool temperatures throughout the growing season allowed the grapes to slowly develop their vibrant, ripe flavors. Early budbreak in spring led to the early onset of harvest, with the white grape varieties reaching maturity in early August. Our winemaking team called it a fun, well-paced harvest, and noted how easy it is to make fantastic wines out of great grapes.

• V I N E Y A R D S •

We selected most of the Riesling grapes from Monterey County, drawing from the Monterey, Santa Lucia Highlands and San Bernabe American Viticultural Areas (AVAs). Riesling vines love cooler climates where they yield grapes packed with fruit, spice and floral character. These vineyards, at the northern end of Monterey County, receive the most impact from cool Pacific winds from the Monterey Bay. The winds keep grape acids high and delay ripening, both important for the development of our Riesling’s crisp balance and lively fruit flavors. We chose the Muscat grapes from the warmer San Joaquin Valley where this variety develops perfumed floral character. Grapes from the North Coast AVA rounded out the blend.

Grape Sourcing: 67% Monterey County, balance San Joaquin Valley and in the North Coast AVA

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

To emphasize the delicate, fresh fruit character of the Riesling grape, we gently pressed the grapes in an enclosed membrane press. We then added an aroma-enhancing yeast strain and cold-fermented the juice at 55°F in stainless steel tanks. We stopped the yeast at just above 2% unfermented sugar to give delicate sweetness to the wine. Winemaker Melanie Wise then blended Muscat of Alexandria and a splash of Muscat Canelli with the Riesling to add enticing floral and spice accents. Because Riesling’s refreshing flavors are best enjoyed while young, the wine was not barrel-aged.

Wine analysis: 0.68% total acid, 3.49pH, 2.36% residual sugar, and 12.5% alcohol, by volume

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R I E S L I N G

C A L I F O R N I A

• W I N E •

Varietal composition:

77% Riesling
23% Muscat

Flavor descriptors:

Pretty aromas of hyacinth and exotic tropical fruits. Silky flavors of apricot, lychee and mango with hints of honey and spice. Excellent balance of light sweetness and crisp acidity.

Wine analysis:

Total acid: 0.68%
Final pH: 3.49
Residual sugar: 2.36%
Alcohol: 12.5% by volume

• V I N T A G E •

“I call 2007 a one-in-twenty vintage,” said Todd Ziemann, Director of Winemaking. “I believe it’s the highest quality harvest in the 20 years that I’ve been a winemaker in Lodi. The wines are amazing.” Low rainfall kept the grapes small and concentrated, while moderately cool temperatures throughout the growing season allowed the grapes to slowly develop their vibrant, ripe flavors. Early budbreak in spring led to the early onset of harvest, with the white grape varieties reaching maturity in early August. Our winemaking team called it a fun, well-paced harvest, and noted how easy it is to make fantastic wines out of great grapes.

• V I N E Y A R D S •

Appellation:

California

Grape Sourcing:

Grape Sourcing: 67% Monterey County, balance San Joaquin County and North Coast AVA

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

Gently pressed the grapes in an enclosed membrane press to capture fresh fruit character
Fermented at 55°F in stainless steel tanks with aroma-enhancing yeast strain
Stopped fermentation at just above 2% residual sugar to give light sweetness to the wine
Blended with Muscat of Alexandria and Muscat Canelli to enhance the Riesling’s floral and spice
For focus on fruit expression, the wine was not barrel-aged

SUGGESTED RETAIL PRICE AT RELEASE IS \$7.99

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R I E S L I N G

C A L I F O R N I A

• S H O R T D E S C R I P T I O N S •

~80 words

Pretty aromas of hyacinth and exotic tropical fruit perfume our Woodbridge 2007 Riesling. Silky flavors of apricot, lychee and mango, touched with honey and spice, show an excellent balance of light sweetness and crisp acidity. The wine's delightful character comes from the enticingly fruity Riesling and floral Muscat of Alexandria grapes. Our Riesling tastes delicious with Chinese chicken salad, spring salad greens tossed with a light blue cheese dressing or a baguette with ham or smoked trout.

~40 words

Pretty aromas of hyacinth and exotic tropical fruit perfume our Woodbridge 2007 Riesling. Silky flavors of apricot, lychee and mango, touched with honey and spice, show an excellent balance of light sweetness and crisp acidity. This is a delightful picnic wine!

~20 words

Woodbridge 2007 Riesling has enticing floral and fruit aromas that echo in the silky, lightly sweet flavors. This is a delightful picnic wine!