

WOODBRIIDGE

BY ROBERT MONDAVI

2 0 0 7

CHARDONNAY

CALIFORNIA

• W I N E M A K E R ' S N O T E S •

Lush layers of ripe pear, peach and floral character unfold in our Woodbridge 2007 Chardonnay. Aromatic nuances of apple pie and vanilla oak spice weave through the fruity aromas and flavors, with a crisp, pippin apple finish that turns creamy as it lingers. Aging *sur lie* (on the yeast) enhanced the wine's round, multi-textured style. The balance of lively fruit expression and creamy mouthfeel makes this wine a delicious match for rich and creamy entrées, such as lobster with drawn butter, chicken in a tarragon cream sauce, smoked salmon quiche and grilled shrimp or halibut. Be creative; if you like the food pairing, it works! Chill a bottle, invite over friends, pull the cork and enjoy.

Varietal blend: 77% Chardonnay, with the balance a proprietary blend that includes Semillon, Sauvignon Blanc, Viognier and 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 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. Our 2007 Chardonnay reflects the excellent vintage with ripe, vibrant flavors perfectly balanced with acidity.

• V I N E Y A R D S •

We harvested almost two-thirds of the grapes from the Lodi American Viticultural Area (AVA) surrounding our winery, with the balance primarily from neighboring appellations in northern San Joaquin County. Since terroir has significant influence on grape flavors, the selection of vineyards from varying soils and climates gives our Chardonnay a beautifully balanced flavor profile. The Lodi AVA, nestled between the Delta region and the foothills of the Sierra Nevada Mountain, yields fruit that gives our Chardonnay lush, ripe flavors.

Grape Sourcing: 64% Lodi AVA and 15% vineyards surrounding the Lodi AVA, with the balance from other California viticultural areas

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

As soon as the grapes arrived at the winery, we gently pressed them in an enclosed membrane press to capture the intense flavors without extracting bitterness. We fermented the juice at 50-55°F in stainless steel tanks to emphasize the fresh fruit character. By allowing only a small part of the wine to complete malolactic fermentation, we achieved mouth-filling richness balanced with vibrant natural acidity. Oak aging on the yeast lees for five to six months enriched the wine's texture and complexity, while adding sweet spice note from the fire-toasted staves.

Wine analysis: 0.63% total acid, 3.47pH, 0.39% residual sugar, and 13.5% alcohol, by volume

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C H A R D O N N A Y

C A L I F O R N I A

• W I N E •

Varietal composition:

77% Chardonnay, balance proprietary blend that includes Semillon, Muscat and Sauvignon Blanc.

Flavor descriptors:

Lush ripe pear, peach and aromatic baked apple expression, with hints of flowers and vanilla oak spices. Crisp pippin apple finish turns creamy as it lingers.

Wine analysis:

Total acid: 0.63%
Final pH: 3.47
Residual sugar: 0.39%
Alcohol: 13.5% 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. Our 2007 Chardonnay reflects the excellent vintage with ripe, vibrant flavors and perfectly balanced acidity.

• V I N E Y A R D S •

Appellation:

California

Grape Sourcing:

Appellations: 64% Lodi AVA and 15% vineyards surrounding the Lodi AVA, with the balance from other California viticultural areas

• W I N E M A K I N G •

Immediate pressing in enclosed membrane press for delicacy
Juice fermented at 50-55° F. in stainless steel tanks for vibrant fruit expression
Partial malolactic fermentation for rich mouthfeel
Sur lie (on the yeast) aging to enhance texture
Oak aged for five to six months for complex, toasted spice notes

SUGGESTED RETAIL PRICE AT RELEASE IS \$7.99

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C H A R D O N N A Y

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

Woodbridge 2007 Chardonnay shows off lush ripe pear, peach, aromatic baked apple and floral notes. Warm vanilla oak spices weave through the fruity aromas and flavors, with a crisp, pippin apple finish that turns creamy as it lingers. Aging *sur lie* (on the yeast) enhanced the wine's round, multi-textured style. The balance of lively fruit expression and creamy mouthfeel makes this wine a delicious match for rich and creamy entrées, such as lobster, roasted chicken, smoked salmon quiche and grilled halibut.

~40 words

Woodbridge 2007 Chardonnay shows off lush ripe pear, peach, aromatic baked apple and floral notes. Oak spices weave through the fruity aromas and flavors; a crisp, pippin apple finish turns creamy as it lingers.

~20 words

Woodbridge 2007 Chardonnay shows off lush layers of ripe pear, peach, aromatic baked apple and floral notes, with a crisp finish.