

WOODBRIIDGE.

BY ROBERT MONDAVI

2 0 0 7

LIGHTLY OAKED CHARDONNAY

CALIFORNIA

• W I N E M A K E R ' S N O T E S •

Our premiere release of Woodbridge Lightly Oaked Chardonnay offers a linen-fresh mélange of honeydew melon, white peach, apricot, tropical fruit and citrus notes. Floral, fresh ginger spice and mineral nuances lace the enticing aromas and expansive fruity flavors, then culminate in a refreshing, lemony finish. We briefly oak aged a portion of the wine to enhance the silky texture, while keeping the wine's pure, fruit-focused expression.

Today's focus on lighter foods makes our Chardonnay a great choice for an impromptu party. Chill a bottle to pour with appetizers, such as bite-sized new potatoes topped with a tiny dollop of sour cream, smoked salmon and chopped dill. Or serve with grilled chicken skewers with fresh salad greens or angel hair pasta tossed with seared scallops and lemon zest.

Varietal blend: 76% Chardonnay with a proprietary blend of aromatic white varieties

• 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 Lightly Oaked 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 80% of the grapes from the Lodi American Viticultural Area (AVA) surrounding our winery, with the balance from other California grape growing regions. One of America's oldest wine regions, Lodi is nestled between the Delta region and the foothills of the Sierra Nevada Mountains. The Lodi Chardonnay grapes give the wine its rich layers of varietal character, while the Malvasia and Muscat from other parts of San Joaquin County add floral and spice. We harvested the grapes at slightly lower maturity than the grapes for our classic Chardonnay bottling to emphasize this wine's fresh, bright flavors.

Grape Sourcing: 78% Lodi AVA, balance 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 the clusters to capture the intense flavors without extracting bitterness. We cool-fermented the juice at 55°F in stainless steel tanks to emphasize the fresh fruit character, then aged a portion of the wine in French oak. To complete the wine's flavor profile, we blended in several aromatic white varieties.

Wine analysis: 0.63% total acid, 3.41pH, 0.68% residual sugar, and 12.5% alcohol, by volume

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• W I N E •

Varietal composition:

76% Chardonnay, balance aromatic whites including Malvasia, Muscat and Semillon.

Flavor descriptors:

Fresh and fruit-focused, with honeydew melon, white peach, apricot, tropical fruit and citrus notes. Floral, fresh ginger and mineral nuances. Refreshing, lemony finish.

Wine analysis:

Total acid: 0.63%
Final pH: 3.41
Residual sugar: 0.68%
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. Our 2007 Lightly Oaked Chardonnay reflects the excellent vintage with ripe, vibrant flavors perfectly balanced with acidity.

• V I N E Y A R D S •

Appellation:

California

Grape Sourcing:

Appellations: 78% Lodi AVA, balance other California viticultural areas

• W I N E M A K I N G •

Immediate pressing in enclosed membrane press for delicacy

Juice cool fermented at 50° F. in stainless steel tanks to retain fruit expression

A small portion of the blend was aged with French oak for three-to-four months to enhance silky texture

Blended with aromatic white varieties, including Malvasia, Muscat Canelli and Orange Muscat to enhance floral and spice notes

SUGGESTED RETAIL PRICE AT RELEASE IS \$7.99

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• S H O R T D E S C R I P T I O N S •

~80 words

Our premiere release of Woodbridge 2007 Lightly Oaked Chardonnay offers a fresh mélange of honeydew melon, white peach, apricot, tropical fruit and citrus notes. Floral, fresh ginger spice and mineral nuances lace the enticing aromas and expansive fruity flavors, then culminate in a refreshing, lemony finish. We briefly oak aged a portion of the wine to enhance the silky texture, while keeping the wine's pure fruit-focused expression. Serve chilled with appetizers, first courses and lighter entrées, such as seared scallops with lemon zest.

~40 words

Our premiere release of Woodbridge 2007 Lightly Oaked Chardonnay offers a fresh mélange of honeydew melon, white peach, apricot, tropical fruit, citrus, floral, fresh ginger and mineral nuances. Brief oak aging enhanced the silky texture while keeping the wine's pure, fruit-focused expression.

~20 words

Woodbridge 2007 Lightly Oaked Chardonnay offers a fresh mélange of fruit, floral and mineral nuances, with a touch of oak aging to enhance the silky texture.