

WOODBRIIDGE.

BY ROBERT MONDAVI

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PINOT GRIGIO

CALIFORNIA

• W I N E M A K E R ' S N O T E S •

Our 2007 Pinot Grigio displays lively key lime, melon, yellow raspberry, green kiwi and tropical fruit character. Mineral, floral and spice notes accent the fresh fruit expression. Crisp, balanced acidity gives the dry, silky flavors a refreshing “key lime pie” finish. The light, palate-cleansing flavors beg to be paired with oysters on the half-shell and other seafood appetizers, or with fresh salad greens topped with grilled chicken or white fish. As you sip, close your eyes and let the wine transport you to Italy’s northern coast, where locals have long paired this wine with freshly caught seafood. There’s good reason for Pinot Grigio’s popularity—it’s a delightful wine for today’s focus on lighter foods

Varietal blend: 76% Pinot Grigio, 24% Chenin Blanc

• V I N T A G E •

“I call 2007 a one-in-twenty-year 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 prevented the vines from becoming stressed. The early budbreak in spring led to an early onset to harvest. We started with white grape varieties in early August, with Pinot Grigio leading the way. Our 2007 Pinot Grigio reflects the excellent vintage with ripe, vibrant flavors perfectly balanced with acidity.

• V I N E Y A R D S •

We harvested these exceptional Pinot Grigio grapes from the Lodi American Viticultural Area (AVA), surrounding our winery, and neighboring Clarksburg AVA, focusing on the coolest regions west of the delta. For fresh citrus notes in the wine, we also chose Chenin Blanc grapes from several other California vineyards. This cousin of Pinot Noir has a chameleon quality—it can range in skin color from light grayish blue to copper depending on the climate and soils where it is grown. To minimize color extraction and capture intense flavors and natural acidity, we picked during cool nighttime temperatures.

Grape Sourcing: 70% Lodi and 6% Clarksburg AVAs (Pinot Grigio); 24% other California vineyards (Chenin Blanc)

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

We made this wine in a classic northern Italian style that emphasizes delicate, fresh fruit character. Immediately after harvesting, 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 to emphasize Pinot Grigio’s fruity character. After fermentation, we aged the wine on the yeast (*sur lie*) to develop the silky texture. We then added Chenin Blanc to add aromatic citrus notes and enhance the crisp, key lime finish. Because Pinot Grigio’s fresh flavors are best enjoyed while young, the wine was not barrel-aged.

Wine analysis: 0.67% total acid, 3.25pH, 0.25% residual sugar, and 12.0% alcohol, by volume

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Appellation:

California

Grape Sourcing:

Appellations: 70% Lodi American Viticultural Area (AVA) and 6% Clarksburg AVA (adjacent to Lodi AVA), balance other California grape growing regions

• W I N E M A K I N G •

Grapes immediately pressed in gentle, enclosed membrane press to capture the vibrant fruit character
Cool-fermented at 55°F in stainless steel tanks with aromatic yeast strain
Aged on the yeast (*sur lie*) to integrate flavors and develop silky texture
To emphasize fresh varietal expression, the wine was not barrel-aged
Chenin Blanc enhances the crisp, citrusy finish

SUGGESTED RETAIL PRICE AT RELEASE IS \$7.99