

WOODBRIIDGE

BY ROBERT MONDAVI

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S A U V I G N O N B L A N C

C A L I F O R N I A

• W I N E M A K E R ' S N O T E S •

Showing off the stellar vintage, our 2007 Sauvignon Blanc expresses vibrant citrus and tropical fruit character woven together with enticing spice, mineral and floral nuances. “The ripe tropical aromas give the impression of a sweet wine, but the dry, crisp flavors—with hints of lime on the finish—make a perfect complement to seafood,” said winemaker Erick Schultz. “This vintage the flavors are exceptionally intense and well-balanced.” Our Sauvignon Blanc’s zingy style also matches deliciously with appetizers, soups (especially gazpacho) and fresh salads. Chill a bottle to pour with crab cakes, calamari or goat cheese appetizers. Or sip with friends as you grill halibut steaks, prawn skewers or chicken breasts on the barbecue.

Varietal blend: 76% Sauvignon Blanc, 24% complementary 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 prevented the vines from becoming stressed. Early budbreak in spring led to the early onset of harvest. We started with white grape varieties in early August, with Sauvignon Blanc as one of the first to ripen. Our 2007 Sauvignon Blanc reflects the excellent vintage with ripe, vibrant flavors perfectly balanced with acidity.

• V I N E Y A R D S •

We selected more than two-thirds of the grapes from the Lodi American Viticultural Area (AVA) surrounding Woodbridge Winery. Many of these plantings are grafted to the Sauvignon Musque clone of Sauvignon Blanc, which contributes aromatic floral character to the blend. Cool nighttime breezes off the river delta in the Lodi AVA give the grapes ripe fruity flavors with excellent balance. To round out the blend, we chose grapes from San Joaquin County and from the San Bernabe AVA in Monterey County.

Grape Sourcing: 68% Lodi AVA, balance San Joaquin and Monterey Counties

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

We harvested the grapes during the cool of the night, when their acidity is highest, for vibrancy in the wine. At the winery, we immediately pressed the grapes in a gentle enclosed membrane press. This “direct-to-press” method captures the fresh, flavorful Sauvignon Blanc character in the wine without extracting tannins from the skins. We fermented the juice in temperature-controlled stainless steel tanks at 55°F to accentuate the pure fruit expression. To develop rich texture, we aged the wine on the yeast (a French technique called *sur lie*) in tanks, with frequent stirring.

Wine analysis: 0.69% total acid, 3.26 pH, 0.29% residual sugar, and 12.9% alcohol, by volume

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• W I N E •

Varietal composition:

76% Sauvignon Blanc
balance complementary varieties

Flavor descriptors:

Vibrant citrus and tropical fruit character with enticing spice, mineral and floral nuances. Crisp and refreshing, with hints of lime on the clean finish.

Wine analysis:

Total acid: 0.69%
Final pH: 3.26
Residual sugar: 0.29%
Alcohol: 12.9% 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 prevented the vines from becoming stressed. Early budbreak in spring led to the early onset of harvest. We started with white grape varieties in early August, with Sauvignon Blanc as one of the first to ripen. Our 2007 Sauvignon Blanc shows off the stellar vintage with ripe, intense fruit character perfectly balanced with lively acidity.

• V I N E Y A R D S •

Appellation:

California

Grape Sourcing:

Appellations: 68% Lodi AVA, 18% San Joaquin County and 4% San Bernabe AVA in Monterey County

• W I N E M A K I N G •

Grapes direct-to-press for delicacy

Long, cool fermentation at 55-58° F. in stainless-steel tanks for fruitiness

No malolactic fermentation, so that fresh, bright acidity is retained

All wine aged *sur lie* (on the yeast) for fullness on the palate

Batonage (stirring) of the wine to re-suspend yeast and increase mouthfeel and complexity

SUGGESTED RETAIL PRICE AT RELEASE IS \$6.25

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SAUVIGNON BLANC

CALIFORNIA

SHORT DESCRIPTIONS

~80 words

Showing off the stellar vintage, Woodbridge 2007 Sauvignon Blanc expresses vibrant citrus and tropical fruit character woven together with enticing spice, mineral and floral nuances. The ripe tropical aromas give the impression of a sweet wine, but the dry, crisp flavors—with hints of lime on the finish—make a perfect complement to appetizers, fresh salads and grilled fish and chicken. Chill a bottle to pour with crab cakes, calamari, gazpacho, goat cheese or pasta with pesto and grilled prawns.

~40 words

Showing off the stellar vintage, Woodbridge 2007 Sauvignon Blanc expresses vibrant citrus and tropical fruit character woven together with enticing spice, mineral and floral nuances. The fruity aromas and dry, crisp flavors make a perfect complement to appetizers, fresh salads and grilled fish and chicken.

~20 words

The perfect seafood wine, Woodbridge 2007 Sauvignon Blanc displays vibrant citrus, tropical fruit, spice and mineral notes in its crisp, dry flavors.