

# WOODBRIIDGE

BY ROBERT MONDAVI

W I N E M A K E R ' S   S E L E C T I O N

2 0 0 5   P E T I T   V E R D O T

L O D I

*Varietal composition:*

80% Petit Verdot  
10% Malbec  
10% Cabernet Sauvignon

*Flavor profile:*

Deep berry character with rose petal and black licorice nuances; rich, balanced flavors, supported by velvety tannins; sweet vanilla oak spice from oak aging.

*Wine analysis:*

Total acid: 0.59%  
Final pH: 3.64  
Residual sugar: 0.03% (dry)  
Alcohol: 14.1% by volume

• W I N E M A K E R ' S   N O T E S •

Our premier release of Petit Verdot captures the enticing deep berry, rose petal and black licorice expression of this noble Bordeaux grape variety. In 2005, we were so impressed with the quality of a Petit Verdot vineyard in the Lodi American Viticultural Area (AVA) that we decided to showcase the wine as a limited bottling. This Petit Verdot's exceptionally fruity character comes from the vines' perfectly balanced canopy-to-fruit ratio. Its rich, velvety flavors linger with toasty vanilla spice from more than a year of oak barrel aging. Enjoy this elegant wine with full-flavored entrees, such as seared beef tenderloin with peppercorn sauce, roast lamb with rosemary, pork tenderloin with whole grain mustard, or grilled portabella mushrooms. Only 200 cases were produced.

• G R O W I N G   S E A S O N •

The 2005 harvest was intense and lengthy, lasting from early August to mid-November. Luckily, our exhausting hours were rewarded with high quality grapes. Spring rains continued well into June—an unusual phenomenon in the Lodi region—promoting lush vine canopies (leaves and shoots). We hedged the vines to open the canopies and increase sun exposure on the fruit, resulting in ideal ripening. A period of heat in July gave way to mild late summer and fall temperatures. Mother Nature was kind; we had ideal weather during harvest. The ripening of the grapes was orderly and well-timed, with a week's respite between harvesting white and red varieties.

• V I N E Y A R D S •

Petit Verdot is highly valued in Bordeaux as a blending grape to enhance the structure, color and floral notes of Cabernet Sauvignon and Merlot wines. Although not widely planted in California, it achieves excellent character in select sites. This vineyard, owned by one of our finest growers, is located in the rocky, rolling hills of the Lodi AVA's Borden District. We chose Malbec and Cabernet Sauvignon, also grown in the Lodi AVA, to enhance the flavor profile of the wine.

• W I N E M A K I N G •

We gently crushed the grapes and fermented the must in temperature-controlled tanks at 85°F. Extended maceration (skin contact) enhanced the varietal character and softened the tannin structure. Following the completion of the primary fermentation and skin contact, we pressed the wine in an enclosed membrane press. The second fermentation, known as *malolactic* because it changes the malic (apple-type) acid into softer, rounder lactic (milk-type) acid, then occurred. We aged the wine for a year in small French and American barrels to weave oak spice nuances through the focused fruit expression. With its naturally balanced flavors and tannin structure, the wine required no fining before bottling.