

# WOODBRIIDGE

BY ROBERT MONDAVI

WINEMAKER'S SELECTION

2006 CHEROKEE STATION RED

CALIFORNIA

*Varietal composition:*

27.5% Petite Sirah  
25% Syrah  
19% Petit Verdot  
16% Zinfandel  
6.5% Barbera  
3% Touriga  
3% other red varieties

*Flavor descriptors:*

Ripe plums, blueberries, raspberries and blackberries fill the aromas and flavors. Hints of sweet, peppery spices, orange chocolate and floral nuances weave through this fruit-focused blend.

*Wine analysis:*

Total acid: 0.6%  
Final pH: 3.6  
Residual sugar: 0.46%  
Alcohol: 13.8% by volume

• WINEMAKER'S NOTES •

Ripe plums and a jumble of berries—blueberry, raspberry and briary blackberry—fill the aromas and flavors of Woodbridge 2006 Cherokee Station Red. Our winemaking team loves making this limited-production wine because it allows them to unleash their artistry in blending grape varieties. We chose Petite Sirah and Syrah—with their lush dark plum and spice character, deep purple hue and soft tannins—for the base. Then we added Petit Verdot for texture and color, Zinfandel for wild blackberry character and peppery spice notes, Barbera for bright red fruit expression and zingy acidity, and, finally, Touriga for hints of orange chocolate. Barrel aging rounded out the flavor profile with warm vanilla oak nuances. Pour Cherokee Station Red with smoky barbecued steak and ribs for a barbecue with friends.

• GROWING SEASON •

The Jekyll-and-Hyde 2006 growing season gave us unseasonably late, heavy spring rains and a scary record-breaking heat wave in early July, before cooling into a mild mannered ripening and harvest period. This perfect weather, from August until the last Lodi vineyards were harvested on October 13, saved the vintage and yielded outstanding grape quality. The crop was lighter than last year, with small berries that provided a high skin-to-juice ratio, giving the wines excellent color, tannin levels and concentration of flavor. “Harvest progressed in a smooth, timely manner, making it easy on our vineyard and winemaking teams, with excellent quality across the board,” said Marilyn Wolf, Director of Grower Relations.

• VINEYARDS •

Cherokee Station was an early railroad depot near our winery. The depot evokes a sense of personal history for us since Robert Mondavi spent his childhood in the vineyards of Lodi and always had great appreciation for the terroir of the region. We harvested 85% of the grapes from the Lodi American Viticultural Area (AVA), with the balance from several other California grape growing regions. Lodi's well-draining, alluvial soils were washed down from the Sierra Nevada Mountains over millions of years and deposited in floodplains and terraces. The combination of these soils and the sunny climate—with warm days and cool nighttime breezes off the San Joaquin River Delta—fosters rich fruit flavors and mature tannins in the grapes.

• WINEMAKING •

We fermented the lightly crushed grapes (must) in temperature-controlled, stainless steel tanks until dry. Following the primary fermentation, the wines underwent malolactic fermentation to convert the malic acid to softer lactic acid. We aged the seven wines separately in French and American oak barrels for 17 months to develop complexity and subtle oak nuances. Then we carefully blended the varieties together to create Cherokee Station's perfect balance and myriad of flavors. Only 250 cases were produced.