

WOODBRIIDGE

BY ROBERT MONDAVI

WINEMAKER'S SELECTION

2006 PETITE SIRAH

LODI

Varietal composition:

92% Petite Sirah
5% Petit Verdot
3% Cabernet Franc

Flavor descriptors:

Bold fruit character bursting with wild blueberries and juicy purple plums. Subtle nuances of clove, cedar, violet, vanilla and caramel add intrigue to seductive aromas and velvety flavors.

Wine analysis:

Total acid: 0.63%
Final pH: 3.5
Residual sugar: 0.05%
Alcohol: 13.9% by volume

• W I N E M A K E R ' S N O T E S •

Petite Sirah has never been known as a shy, demure grape; she's always been bold, lusty and fun. Our Winemaker's Selection 2006 Petite Sirah captures this grape's extroverted fruit character that bursts with wild blueberries and juicy purple plums. Subtle nuances of clove, cedar, violet, vanilla and caramel—both inherent in the grape and from oak aging—add intrigue to our Petite Sirah's seductive aromas and velvety flavors. With her inky purple hue, full body and velvety texture, this wine holds her own with spicy Cajun dishes like gumbo and jambalaya. Or pair our Petite Sirah with savory lamb stew, barbecued spareribs or steak, and hearty pasta dishes. Only 250 cases were produced.

• G R O W I N G S E A S O N •

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. After a challenging start, 2006 finished as a great vintage.

• V I N E Y A R D S •

Petite Sirah's heritage is a mystery. She's probably unrelated to the true Syrah grape, yet definitely has virtue in her own right. She's a great choice for the wine lover who craves a dark, fruit-intense wine. Although DNA research hasn't yet established her family lineage, we know that Petite Sirah vines have been planted in California since the 1880s, and we know that she loves Lodi's warm, sunny days. We selected the majority of Petite Sirah for this limited Winemaker's Selection bottling from an exceptional vineyard in the heart of the Lodi American Viticultural Area.

• W I N E M A K I N G •

We harvested Petite Sirah grapes at perfect ripeness and then rushed them to the winery for destemming and light crushing. We fermented the crushed grapes at 80°F in a stainless steel tank, sprinkling the wine over the cap of skins four times per day for gentle extraction of the rich, opulent flavors. We gently pressed the pomace (skins) just before fermentation completed to preserve our Petite Sirah's forward fruit expression and temper her assertive tannins. Malolactic fermentation rounded her acidity by changing malic acid into softer lactic acid. Seventeen months in small American oak barrels wove warm vanilla nuances through her layers of luscious fruit, while splashes of Petit Verdot and Cabernet Franc enhanced her structure and spiciness.