

# WOODBRIIDGE.

BY ROBERT MONDAVI

## WINEMAKER'S SELECTION

2007 MUSCAT

CALIFORNIA

*Varietal composition:*

100% Orange Muscat

*Flavor descriptors:*

Perfumed orange blossom, guava, mango and ripe peach notes weave through the wine's opulent aromas and silky, sweet flavors. Lingering honeyed apricot finish.

*Wine analysis:*

Total acid: 0.95%  
Final pH: 3.42  
Residual sugar: 13.7%  
Alcohol: 9.23% by volume

• W I N E M A K E R ' S   N O T E S •

The perfumed aromas and sweet, seductive flavors of our Winemaker's Selection 2007 Muscat come from a distinctive grape variety loved by ancient Greeks and Romans. The Muscat grape has never lost its mystique. Our Muscat's aromas unfold in layers of floral, exotic fruit and sweet nectar character. Orange blossom, guava, mango and ripe peach notes weave through the wine's silky, sweet flavors, culminating with honeyed apricot nuances on the finish. We produce two Muscat wines at Woodbridge Winery, the lightly sweet, *frizzante* Moscato and the lushly sweet, opulent Muscat. This decadent Muscat wine is dessert in a glass. Serve chilled.

• G R O W I N G   S E A S O N •

"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 allowed the grapes to slowly develop their vibrant, ripe flavors. Early budbreak in spring led to the early onset of harvest, with the white grape varieties reaching maturity in early August. Our winemaking team called it a fun, well-paced harvest, and noted how easy it is to make fantastic wines out of great grapes.

• V I N E Y A R D S •

If you were to pick a golden Muscat grape from a cluster, you'd find that this variety has a floral personality unlike any other grape. Easily identified by its intensely floral character, Muscat is believed to be the oldest known wine grape variety and was first classified by Pliny the Elder, a Roman naturalist who lived from 23 to 79 AD. We chose to make this wine entirely from Orange Muscat grapes selected from Stanislaus County the Lodi American Viticultural Area (AVA) surrounding our winery.

• W I N E M A K I N G •

At our winery, we have developed a unique technique to concentrate and intensify the flavors of our Muscat wine. Winemaker Melanie Wise chills the freshly-pressed juice to 26°F until ice forms, and then racks the juice off the ice to concentrate the grape sugars and flavors. Every few weeks she repeats this procedure—three times total—until the juice is half of its original volume. When the sugar level reaches 30° Brix, she begins a very long fermentation, using a slow-fermenting yeast strain to accentuate fruitiness. She stops fermentation at the desired balance of 13.7% residual sugar to complement the exotic flavors of the Muscat grape.