

# WOODBIDGE.

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 8   M A R S A N N E

L O D I

*Varietal composition:*

100% Marsanne

*Flavor Descriptors:*

Silky peach nectar, honey, mango, pineapple and golden apple expression. Dry, beautifully balanced flavors. Finishes creamy with a citrus twist.

*Wine analysis:*

Total acid: 0.37 g/100ml  
Residual sugar: 0.37%  
Final pH: 3.56  
Alcohol: 14.6% by volume

• W I N E M A K E R ' S   N O T E S •

If you like the richness of a barrel-fermented Chardonnay, but your palate craves a new flavor adventure, try our Winemaker's Selection 2008 Marsanne. This grape variety has roots in the Rhône Valley of southern France. We had fun making this small, special bottling and love the results—an exceptionally silky, dry white wine with opulent layers of ripe peach nectar, honey, mango, pineapple and golden apple. The enticing, fruity aromas have a hint of honeysuckle. The full-bodied, creamy flavors finish with a citrus twist, making it delicious with scampi and lobster dipped in drawn butter or chicken ravioli in a rich, creamy sauce. Only 200 cases were made.

• V I N T A G E •

The 2008 vintage gave us high quality grapes and remarkable wines. Mother Nature reminded us that she was still in charge by also coating the vineyards with the heaviest April frost in 36 years. Overall, yields were down by 10 to 20 percent in the Lodi region, but grape flavors were intense and nicely balanced. The vines developed open canopies (fewer leaves and canes) during the dry, windy spring, which allowed optimum sunlight to reach the fruit. Moderate summer temperatures led to a smoothly orchestrated harvest that began in early August and ended mid-October.

• G R O W I N G   R E G I O N •

The grapes for this wine came from two experimental rows of Marsanne in a Lodi appellation vineyard. This longtime grape grower enjoys growing varieties that are rarely planted in California, giving us the opportunity to make interesting, rare wines for our Heritage Wine Club and visitor center. In the Rhône Valley, Marsanne is one of the grapes of white Hermitage and Crozes-Hermitage. Our 2008 Marsanne is proof that this variety has a natural affinity to Lodi's soil and climate.

• W I N E M A K I N G •

“Fermenting the Marsanne was really wild,” says Melanie Wise, our winemaker who specialized in white varieties. “The deep golden juice had the intense aroma of crushed ripe peaches and an amazing viscosity. Both the flavor intensity and texture are still there in the finished wine. We fermented it in small oak barrels and aged it *sur lie* for five months, stirring the yeast several times to enhance the wine's silkiness. We used older barrels to give the wine just a hint of spice; we didn't want pronounced oak character to compete with the fruit. As the wine developed, it expressed even more layers of fruit character, with complex nuances of honey.” Success at its best!