

WOODBRIIDGE

BY ROBERT MONDAVI

WINEMAKER'S SELECTION

2008 VERDELHO

L O D I

Varietal composition:

100% Verdelho

Flavor descriptors:

Elegant and full-bodied white wine, with vibrant lime, orange zest, exotic spice and juniper notes. The dry, silky flavors turn lemony on the fruity finish

Wine analysis:

Total acid: 0.57 g/100ml
Residual sugar: 0.1%
Final pH: 3.49
Alcohol: 14% by volume

• W I N E M A K E R ' S N O T E S •

Our 2008 Winemaker's Selection Verdelho [vehr-DEH-lyoh] offers vibrant lime, orange zest, exotic spice and juniper notes. Its dry, silky flavors turn lemony on the fruity finish, making it an elegant aperitif or complement to delicate seafood; yet, this full-bodied white wine also goes well with roast chicken and pork or creamy pasta dishes. We found a vineyard of this rare Portuguese grape variety near our winery in Lodi and decided to experiment with it. The results were definitely worthy of a special bottling for our Heritage Wine Club and visitor center. 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 •

Verdelho is a rare Portuguese grape that was popular on the island of Madeira before the devastation of vines by phylloxera. While there are only a few plantings of Verdelho in California, it is better known in Australia where it produces lemony, full-bodied wines. Our Woodbridge winemakers enjoy discovering more unusual grape varieties planted here in Lodi; they hope this Verdelho adds fun to your exploration of wines.

• W I N E M A K I N G •

After gently pressing the Verdelho grapes, we cold-fermented the juice with a special aroma-enhancing yeast strain to accentuate Verdelho's perfumed aromas and vibrant flavors. Then we aged the wine on the yeast (sur lie) in tanks to develop the soft, silky texture. Because Verdelho's fresh flavors are best enjoyed while young, the wine was not barrel-aged.