

# WOODBIDGE.

BY ROBERT MONDAVI

WINEMAKER'S SELECTION

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VERMENTINO

LODI

*Varietal composition:*

100% Vermentino

*Flavor Descriptors:*

A fresh and citrusy white wine, with enticing tangerine, lime zest, peach, floral, and spice character. Dry, silky flavors.

*Wine analysis:*

Total acid: 0.74 g/100ml  
Residual sugar: 0.1%  
Final pH: 3.11  
Alcohol: 12% by volume

• W I N E M A K E R ' S   N O T E S •

Crisp and elegant, our Winemaker's Selection 2008 Vermentino pairs gracefully with appetizers, salads, seafood and chicken. Rarely planted in California—yet with rich Mediterranean heritage—our Lodi-grown Vermentino gives this dry wine enticing fresh tangerine, lime zest, peach, floral, and spice notes. While Vermentino is great with food, it also makes a fresh, citrusy aperitif to enjoy with friends over good conversation. This premier vintage of Vermentino is an excellent addition to our special, limited-bottling Winemakers Selection wines. 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 •

One of our grape growers here in the Lodi appellation enjoys growing unusual grape varieties, giving our Woodbridge winemaking team the chance to make interesting, rare wines for our Heritage Wine Club and visitor center. Vermentino is grown in Italy's Liguria region and the Mediterranean islands of Sardinia and Corsica. It yields wines with such perfumed aromas that it may be related the fragrant Malvasia varieties; DNA research may soon bring an answer.

• W I N E M A K I N G •

We picked the Vermentino grapes in the cool morning hours and rushed them to our winery. After gently pressing the clusters, we cold-fermented the juice with a special aroma-enhancing yeast strain to accentuate this grape's floral qualities. Aging on the yeast in stainless steel tanks developed its silky texture. Because Vermentino's fresh flavors are best enjoyed while young, the wine was not barrel-aged.