

# WOODBIDGE

BY ROBERT MONDAVI

## WINEMAKER'S SELECTION

### 2008 VIOGNIER

#### L O D I

*Varietal composition:*

100% Viognier

*Flavor descriptors:*

Bright, crisp and dry, with juicy nectarine, peach and citrus character. Nuances of rose, orange blossom and sweet spices. Perfumed aromas and silky flavors.

*Wine analysis:*

Total acid: .85 g/100ml  
Residual sugar: .22%  
Final pH: 3.36  
Alcohol: 14% by volume

#### • W I N E M A K E R ' S   N O T E S •

Our Winemaker's Selection 2008 Viognier captures the unmistakably floral, fruity expression of this grape from France's Rhône Valley. The amber-hued Viognier (*vee-OH-myay*) grape gives our wine juicy nectarine, peach and citrus character. Rose, orange blossom and cardamom spice nuances perfume the aromas and exceptionally silky flavors. Bright, crisp and dry, this wine makes a delicious aperitif or pairing with appetizers, salads, first courses and entrées. Prosciutto wrapped sea scallops, grilled white fish with tropical fruit salsa and chicken salad are all luscious combinations with our Viognier. Only 200 cases were made.

#### • G R O W I N G   S E A S O N •

The 2008 vintage gave us excellent 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 quality was high. 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 developed rich, ripe flavors. The smoothly orchestrated harvest began in early August and ended mid-October.

#### • V I N E Y A R D S •

It is believed that the Romans brought the Viognier grape to France's Northern Rhône appellation of Condrieu 2000 years ago, from its homeland of Dalmatia. In the Rhône Valley, Viognier is used to make white wine and also to add floral notes to Syrah-dominated reds. Although Viognier is planted in limited quantity in California, its popularity has recently been spawning the development of new vineyards. We sourced all the grapes from a vineyard in the Jahant sub-region of the Lodi American Viticultural Area (AVA), and we harvested them at peak maturity, when their distinctive floral character was most intense.

#### • W I N E M A K I N G •

We picked during the cool of the night, when the acidity in the grapes is highest, for vibrancy in the wine. We immediately pressed the grapes capture the Viognier's fresh floral and fruit expression without extracting tannins from the skins. We cool-fermented the juice in temperature-controlled stainless steel tanks using a special aroma-enhancing yeast strain. Viognier is traditionally not barrel-aged, yet it may develop complexity from a year or two of bottle-aging.