

WOODBRIIDGE

BY ROBERT MONDAVI

WINEMAKER'S SELECTION

2006 BARBERA

LODI

Varietal composition:

88% Barbera
6% Syrah
6% Petit Verdot

Flavor descriptors:

Enticingly spicy, with vibrant red berry and plum character laced with hints of rose-scented black tea and smoky oak. Zesty acidity and approachable tannins.

Wine analysis:

Total acid: 0.78%
Final pH: 3.4
Residual sugar: 0.06%
Alcohol: 14.5% by volume

• W I N E M A K E R ' S N O T E S •

With enticing spiciness, our Winemaker's Selection 2006 Barbera shows vibrant red berry and plum character laced with hints of rose-scented black tea. This array of flavors comes from three vineyards in the Mokelumne River and Clements Hills districts of the Lodi American Viticultural Area (AVA). Aging in toasted French and American oak barrels added a racy nuance of smokiness to the fruit-focused aromas and silky flavors. In its homeland of northwestern Italy, Barbera is an omnipresent accompaniment to both simple and festive fare. Brought to California by Italian immigrants, this grape variety loves Lodi's sunny clime, as evident in our Barbera's bright flavors, zesty acidity and approachable tannins. These attributes make it the ideal match for rich sauces and hearty pasta. Pass our Barbera down a long table of friends to savor with mushroom ravioli, eggplant Parmesan or herb-rubbed grilled chicken, beef and pork.

• G R O W I N G S E A S O N •

The Jekyll-and-Hyde 2006 growing season gave us unseasonably late, heavy spring rains and a scary record-breaking heat wave in early July, before cooling into a mild mannered ripening and harvest period. This perfect weather, from August until the last Lodi vineyards were harvested on October 13, saved the vintage and yielded outstanding grape quality. The crop was lighter than last year, with small berries that provided a high skin-to-juice ratio, giving the wines excellent color, tannin levels and concentration of flavor. "Harvest progressed in a smooth, timely manner, making it easy on our vineyard and winemaking teams, with excellent quality across the board," said Marilyn Wolf, Director of Grower Relations.

• V I N E Y A R D S •

Only the best grapes of the vintage make the cut for our Winemaker's Selection wines. In 2006, we chose three Lodi AVA vineyards: two from the Mokelumne River and one from Clements Hills. Some of the extremely old vines, planted in 1936, contribute deep, concentrated spiciness, while younger vines, planted in the 1990s and early 2000s, give the wine youthful vibrancy. The roots of the Barbera vines run deep in the well-draining sandy soils along the Mokelumne River, reaching for minerals that add complexity to the layers of flavors. Clements Hills, composed of volcanic soils from the Sierra Nevada, has warm sunny days with the coolest nights in the Lodi AVA—perfect for keeping vivid acidity in the grapes.

• W I N E M A K I N G •

After gently crushing the grapes, we fermented the must (juice and skins) in temperature-controlled tanks until dry. The deeply pigmented skins of the Barbera grape have abundant flavors, so we gave the newly fermented wine an average of four weeks skin contact to develop the color and varietal character. Malolactic fermentation converted the malic acid in the wine to softer, rounder lactic acid. We aged all the wine in small American and French oak barrels for 17 months to mature flavors and add toasty, sweet oak spices to the rich fruit character. Only 250 cases were made.