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Z I N F A N D E L

C A L I F O R N I A

• W I N E M A K E R ' S N O T E S •

Our 2005 Zinfandel is one of our best—a zesty, fruity red produced from a blend of North Coast, Lodi and Central Coast grapes. Right off the bat, the wine's aromas reveal a deep core of rich, lively blackberry, blueberry and black raspberry fruit with hints of enticing black pepper. In the mouth, the bright fruit flavors take on an expressive spice note that carries over the long, savory finish. Superbly balanced, with bright acidity and supple tannins, our 2005 Zinfandel will make a fine match for a wide range of hearty dishes, including pepperoni pizza, burgers, barbecued ribs and chicken, grilled spicy sausages, steaks slathered in onions and mushrooms, herb-marinated lamb chops, and zesty red-sauce pastas.

Varietal blend: 76% Zinfandel, 8% Malbec, 6% Merlot, 5% Syrah, 5% other reds

• V I N T A G E •

In 2005, a warm late winter gave us an early budbreak, but cool, rainy spring weather set back vine development. Unseasonably cool temperatures prevailed throughout the summer, slowing ripening and extending harvest. Fortunately, classic Indian summer weather materialized in late September and persisted throughout October, bringing the growing season to a successful close. Due to the early start to the season and its late conclusion, the grapes enjoyed a long hang-time on the vine, resulting in wines with excellent flavor concentration at moderate alcohol levels.

Grapes (Average): 24.5° Brix with 0.71% initial acid and 3.45 pH

• V I N E Y A R D S •

Our 2005 Zinfandel was produced from a blend of North Coast, Lodi and Central Coast fruit, with the largest percentages coming from the North Coast (primarily Lake County) and Lodi American Viticultural Areas (AVAs). Blending ripe, warm-climate fruit with cooler-climate Central Coast grapes enables us to craft a well-balanced Zinfandel with rich, bright, zesty flavors.

Grape Sourcing: 46% North Coast, 31% Lodi, 22% Central Coast

• F E R M E N T A T I O N A N D A G I N G •

After gently crushing and de-stemming the grapes, we fermented the must in temperature-controlled stainless steel tanks at 85° F. Full malolactic fermentation gave the wine roundness and depth, while barrel-aging 25% of the wine in new French and American oak for 12 months added complexity.

Wine analysis: 0.68% total acid, 3.59 pH, 13.8% alcohol by volume

ROBERT MONDAVI PRIVATE SELECTION C/O ROBERT MONDAVI
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Z I N F A N D E L

C A L I F O R N I A

• W I N E •

Varietal composition:

76% Zinfandel
8% Malbec
6% Merlot
5% Syrah
5% other red varieties

Flavor descriptors:

Blackberry, blueberry, black
raspberry, black pepper

Wine analysis:

Total acid: 0.68%
Final pH: 3.59
Alcohol: 13.8%

• V I N T A G E •

In 2005, a warm late winter gave us an early budbreak, but cool, rainy spring weather set back vine development. Unseasonably cool temperatures prevailed throughout the summer, slowing ripening and extending harvest. Fortunately, classic Indian summer weather materialized in late September and persisted throughout October, bringing the growing season to a successful close. Due to the early start to the season and its late conclusion, the grapes enjoyed a long hang-time on the vine, resulting in wines with excellent flavor concentration at moderate alcohol levels.

Grapes (Average): 25.4° Brix with 0.71% initial acid and 3.45 pH

• V I N E Y A R D S •

Appellation:
California

Grape Sourcing:
46% North Coast, 31% Lodi, 22% Central Coast

• W I N E M A K I N G •

Gentle crushing and de-stemming
Fermentation at 85°F. in stainless steel tanks
100% malolactic fermentation for roundness on palate
25% barrel-aged for 12 months for complexity

SUGGESTED RETAIL PRICE AT RELEASE IS \$11.00



2 0 0 5

Z I N F A N D E L

C A L I F O R N I A

• S H O R T D E S C R I P T I O N S •

~80 words

Robert Mondavi Private Selection 2005 Zinfandel is a zesty, fruity red produced from a blend of North Coast, Lodi and Central Coast grapes. The wine's aromas reveal a deep core of blackberry, blueberry and black raspberry fruit with notes of enticing pepper. Intriguing spice character carries over the long, savory finish. Enjoy this delightful Zin with pizza, burgers, barbecued ribs and chicken, spicy sausages, grilled steak, herb-marinated lamb chops, and red-sauce pastas.

~40 words

Robert Mondavi Private Selection 2005 Zinfandel is a zesty, fruity red with fragrant blackberry, blueberry and black raspberry character, accented by pepper. Enjoy with pizza, burgers, barbecued ribs, spicy sausages, grilled steak and red-sauce pastas.

~20 words

Robert Mondavi Private Selection 2005 Zinfandel is zesty and richly fruity, with spicy blueberry, blackberry and raspberry aromas and flavors.