

WINEMAKING

Todd Ziemann

APPELLATION

California

GRAPE VARIETY

77% Cabernet Sauvignon,
Balance complementary varieties,
including Malbec, Merlot and Petit
Sirah, and Petit Verdot

PRODUCTION SPECIFICATIONS

Alcohol by Volume
13.5%

Total Acidity
5.9 g/L

PH
3.6

Residual Sugar
3 g/L



ROBERT MONDAVI *Twin Oaks*

California
Cabernet Sauvignon

VINTAGE 2007

growing details

The 2007 vintage in Lodi was notable for the especially ripe, concentrated flavors the grapes developed. The Jekyll-and-Hyde growing season gave us unseasonably late, heavy spring rains and a scary, record-breaking heat wave in July, before cooling into a mild mannered ripening and harvest period. This perfect weather from August until October saved the vintage and yielded outstanding grape quality.

maturation

Maturation took place in a combination of stainless steel tank and French and American oak barrel to allow varietal fruit expression while enhancing mouth feel and complexity.

tasting notes

The 2007 Cabernet packs in lots of rich, mouthwatering currant and black cherry character from the excellent vintage. Hints of coca, olive and sweet spices mingle with the ripe fruit notes in the lush aromas and velvety flavors. Take time to savor the wine... you'll find subtle toasty oak nuances lingering on the finish.

food pairings

The perfectly ripe grapes gave round, soft tannins to support the layers of flavors, making the wine very approachable and food friendly. This wine stands up nicely to full-flavored entrees such as beef tenderloin with mustard sauce, garlic and rosemary lamb chops, gourmet hamburgers, pizza with hearty toppings or grilled steak and mushrooms.

This wine's exceptional fruit expression and lush flavors makes it a perfect partner for full flavored entrées, such as seared beef tenderloin with whole grain mustard sauce, or roast duck with wild mushrooms.