



ROBERT MONDAVI
WOODBIDGE.

2 0 0 6

C A B E R N E T S A U V I G N O N

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 2006 Cabernet Sauvignon packs in lots of rich, mouthwatering currant and black cherry character from an excellent vintage. Hints of cocoa, olive and sweet spices mingle with 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. 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.

Varietal blend: 77% Cabernet Sauvignon, balance complementary varieties including Malbec, Merlot, Petite Sirah and Petit Verdot

• V I N T A G E •

Lodi's 2006 vintage was notable for the especially ripe, concentrated flavors that developed in Cabernet and Merlot grapes. The Jekyll-and-Hyde 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. After a challenging start, 2006 finished as a great vintage.

• V I N E Y A R D S •

We harvested the majority of the grapes from the Lodi American Viticultural Area (AVA), one of the first recognized wine-growing appellations in California. The region's unique sandy clay loam soils, some up to 40 feet deep, are very light and highly organic. The combination of warm days and cool nights develops lush fruit flavors and outstanding balance in Cabernet Sauvignon grapes. To complement the Lodi fruit and complete the flavor profile, we selected grapes from several other viticultural areas surrounding the Lodi AVA.

Grape Sourcing: 85% Lodi AVA, balance other California grape growing regions

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

We harvested the grapes when they reached their optimum flavor maturity and sugar-to-acid balance, then rushed them to our nearby winery for gentle crushing. We fermented the must (juice and skins) with a selected yeast strain in temperature-controlled stainless steel tanks until dry. To retain fruit-focused expression, we pressed the Cabernet Sauvignon at the end of the primary and malolactic fermentation. Aging with French and American oak from a variety of coopers added an array of sweet oak spices for flavor complexity. We then added splashes of complementary varieties—Malbec, Merlot, Petite Sirah and Petit Verdot—to add spice and enhance structure.



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Wine analysis: 0.59% total acid, 3.65 pH, 0.3% residual sugar, and 13.5% alcohol, by volume

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• W I N E •

Varietal composition:

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

Flavor descriptors:

Rich currant and black cherry
character, with hints of cocoa,
olive and sweet oak spices. Full,
round flavors framed by smooth,
velvety tannins.

Wine analysis:

Total acid: 0.59%
Final pH: 3.65
Residual sugar: 0.3%
Alcohol: 13.5% by volume

• V I N T A G E •

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• V I N E Y A R D S •

Appellation:

California

Grape Sourcing:

Appellations: 85% Lodi AVA, balance other California viticultural areas

• W I N E M A K I N G •

Fermented at 86°F in stainless steel tanks

Pressed at the completion of fermentation to retain bright fruit character

100% malolactic fermentation

Aged with French and American oak from a variety of coopers for flavor complexity and an array of sweet oak species

A blend of complementary varieties added spice and enhanced the wine's structure

SUGGESTED RETAIL PRICE AT RELEASE IS \$7.99

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C A B E R N E T S A U V I G N O N

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

Woodbridge 2006 Cabernet Sauvignon packs in lots of rich, mouthwatering currant and black cherry character from the excellent vintage. Hints of cocoa, olive and sweet spices mingle with 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. The perfectly ripe grapes gave round, soft tannins to support the layers of flavors, making the wine a delicious complement to full-flavored entrees.

~40 words

Woodbridge 2006 Cabernet Sauvignon packs in lots of rich, mouthwatering currant and black cherry character from the excellent vintage. Hints of cocoa, olive and toasty oak spices mingle with ripe fruit notes in the lush aromas and velvety flavors.

~20 words

Woodbridge 2006 Cabernet Sauvignon is chock-full of rich, velvety currant and black cherry character with hints of cocoa, olive and oak spices.