



ROBERT MONDAVI WOODBIDGE.

2 0 0 7

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 •

“The nearly-ideal 2007 vintage gave this Cabernet Sauvignon exceptionally rich blackberry and black cherry expression, with complex hints of dark chocolate, cedar and black olive,” says Erick Schultz, Senior Winemaker. “Its ripe, fruity flavors are structured with smooth, velvety tannins and excellent balance. A small amount of Petite Sirah added notes of blackberry liqueur, while splashes of Merlot and Syrah enhanced our Cabernet’s smooth mouthfeel and spicy finish.” Invite over friends and pop our Cabernet Sauvignon’s cork with grilled steak, pork, lamb and even chicken. Or pour glasses by candlelight on a cold winter’s night and enjoy with roast beef or hearty soup.

Varietal blend: 78% Cabernet Sauvignon, 5% Petite Sirah, 5% Merlot, 4% Syrah, and complementary varieties

• V I N T A G E •

“I call 2007 a one-in-twenty vintage,” said Todd Ziemann, Director of Winemaking. “I believe it’s the highest quality harvest in the 20 years that I’ve been a winemaker in Lodi. The wines are amazing.” Low rainfall kept the grapes small and concentrated, while moderately cool temperatures throughout the growing season allowed the grapes to slowly develop vibrant, ripe flavors. Early budbreak in spring led to the early onset of harvest, with the white grape varieties reaching maturity in early August. Our winemaking team called it a fun, well-paced harvest, and noted how easy it is to make fantastic wines out of great grapes.

• V I N E Y A R D S •

This wine’s lush, fruit-focused personality comes from grapes in the Lodi American Viticultural Area (AVA), one of the first recognized wine-growing appellations in California. Breezes from the San Joaquin Delta temper the sunny days to develop abundant fruitiness in Cabernet Sauvignon grapes. The region’s unique sandy clay loam soils, some up to 40 feet deep, are very light and highly organic. To complement the Lodi fruit and complete the flavor profile, we harvested grapes predominantly from the Central and North Coast AVAs.

Grape Sourcing: 76% Lodi AVA, balance Central and North Coast AVAs and other 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 fermentation. Malolactic fermentation followed, changing the malic acid into softer



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lactic acid. Aging with French and American oak from a variety of coopers matured flavors and added an array of sweet oak spices.

Wine analysis: 0.56% total acid, 3.71 pH, 0.2% residual sugar, and 13.5% alcohol, by volume

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• W I N E •

Varietal composition:

78% Cabernet Sauvignon
5% Petite Sirah
5% Merlot
4% Syrah
Balance Malbec, Barbera,
Tempranillo and Zinfandel

Flavor descriptors:

Exceptionally rich blackberry and black cherry character with complex hints of dark chocolate, cedar and black olive. Lush aromas and well-structured flavors.

Wine analysis:

Total acid: 0.56%
Final pH: 3.71
Residual sugar: 0.2%
Alcohol: 13.5% by volume

• V I N T A G E •

“I call 2007 a one-in-twenty vintage,” said Todd Ziemann, Director of Winemaking. “I believe it’s the highest quality harvest in the 20 years that I’ve been a winemaker in Lodi. The wines are amazing.” Low rainfall kept the grapes small and concentrated, while moderately cool temperatures throughout the growing season allowed the grapes to slowly develop vibrant, ripe flavors. Early budbreak in spring led to the early onset of harvest, with the white grape varieties reaching maturity in early August. Our winemaking team called it a fun, well-paced harvest, and noted how easy it is to make fantastic wines out of great grapes. Our 2007 Cabernet Sauvignon reflects the excellent vintage with ripe, vibrant flavors and supple, mature tannins.

• V I N E Y A R D S •

Appellation:

California

Grape Sourcing:

76% Lodi AVA, balance predominantly Central and North Coast AVAs

• W I N E M A K I N G •



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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

2 0 0 7

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

The nearly ideal vintage gave Woodbridge 2007 Cabernet Sauvignon exceptionally rich blackberry and black cherry expression, with complex hints of dark chocolate, cedar and olive. The ripe, fruity flavors are structured with smooth, velvety tannins and excellent balance. Oak aging adds spiciness to the finish. Invite over friends and pop our Cabernet Sauvignon's cork with grilled steak, pork, lamb and even chicken. Or pour glasses by candlelight on a cold winter's night and enjoy with roast beef or hearty soup.

~40 words

Woodbridge 2007 Cabernet Sauvignon shows off exceptionally rich blackberry and black cherry expression, with complex hints of dark chocolate, cedar, olive and oak spice. The ripe, fruity flavors are structured with smooth, velvety tannins and excellent balance.

~20 words

Woodbridge 2007 Cabernet Sauvignon shows off ripe blackberry and black cherry expression, with complex hints of dark chocolate, cedar and oak spice.



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