



**ROBERT MONDAVI  
WOODBIDGE.**

2 0 0 7

**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 2007 Zinfandel's bright aromas and zesty flavors brim with wild cherry, blackberry, dark chocolate covered cranberries and peppery spice character. "This was definitely a four-star vintage for Zinfandel," said Winemaker Heather Nenow. "Our Zinfandel's flavors remind me of Spanish sangria—wine poured over fruit in a pitcher and spiced with cinnamon and cloves. Yet all these flavors come from grapes grown in our Lodi Zinfandel vineyards, and reached their bright fruity expression through fermentation and aging. The stellar vintage ripened the grapes to such perfection that you'll find the wine's texture exceptionally rich, velvety." Our Zin's smooth flavors go great with barbecued steak, pork, lamb or chicken rubbed with peppery spices, wood-fired pizzas and pasta tossed with savory tomato, basil, mushroom and sausage sauce.

*Varietal blend: 91% Zinfandel, 3% Merlot, 2% Petite Sirah, 2% Malbec, 2% Cabernet Sauvignon and other 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 prevented the vines from becoming stressed. Early budbreak in spring led to the early onset of harvest. Our 2007 Zinfandel reflects the excellent vintage with exceptionally intense, balanced flavors.

• V I N E Y A R D S •

We selected 94% of the grapes from the Lodi American Viticultural Area (AVA), including 33% from the Mokelumne, 33% from the Clements and 12% from the Jahant sub-AVAs. The Lodi region's loam soils and delta breezes create soft, approachable Zinfandel wines with ripe fruit flavors and round tannins. We harvested the balance of the grapes from the North Coast AVA and other California regions. Although researchers at the University of California at Davis have traced Zinfandel's roots to Eastern Europe, Zinfandel has earned its reputation as California's "own" grape variety. For more than 150 years it has thrived in western foothills and valleys, yielding vibrant wines that are full of personality.

*Grape Sourcing: 94% Lodi AVA, balance North Coast and other California viticultural regions*

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

We destemmed and lightly crushed the grapes, then fermented the must (crushed grapes) in stainless steel tanks at 86°F. We gave part of the wine extended skin contact for natural softening of tannins and complexity and pressed the balance at the end of fermentation, for vibrant fruit expression. Malolactic fermentation enhanced the wine's round mouthfeel. Aging in French and American oak added sweet oak nuances. A blend of Merlot, Petite Sirah and Malbec contributed sumptuous blackberry character and color depth, while splashes of Cabernet Sauvignon enhanced the wine's structure.

*Wine analysis: 0.58% total acid, 3.63 pH, 0.35% residual sugar, and 13.5% alcohol, by volume*



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• W I N E •

*Varietal composition:*

91% Zinfandel  
3% Merlot  
2% Petite Sirah  
2% Malbec  
2% Cabernet Sauvignon and  
other varieties

*Flavor descriptors:*

Bright aromas and zesty flavors  
brim with wild cherry, blackberry,  
dark chocolate covered  
cranberries and peppery spice  
character. Smooth tannins and  
lingering finish.

*Wine analysis:*

Total acid: 0.58%  
Final pH: 3.63  
Residual sugar: 0.35%  
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 prevented the vines from becoming stressed. Early budbreak in spring led to the early onset of harvest. Our 2007 Zinfandel reflects the excellent vintage with exceptionally intense, balanced flavors.

• V I N E Y A R D S •

*Appellation:*

California

*Grape Sourcing:*

94% Lodi AVA, balance North Coast and other California viticultural regions

• W I N E M A K I N G •

Fermented at 86°F in stainless steel tanks

A portion of the wine received extended skin contact for natural softening of tannins and complexity

Balance of the wine pressed at completion of fermentation for vibrant fruit expression

Malolactic fermentation rounded the wine’s acidity

French oak added slightly smoky oak nuances

SUGGESTED RETAIL PRICE AT RELEASE IS \$7.99



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• S H O R T   D E S C R I P T I O N S •

*~80 words*

Woodbridge 2007 Zinfandel's bright aromas and zesty flavors brim with wild cherry, blackberry, dark chocolate covered cranberries and peppery spice character. All these flavors come from California vineyards, with more than 90% from the Lodi region surrounding our winery. The stellar vintage ripened the grapes to such perfection that you'll find remarkably lush, velvety texture on the palate. Our Zin's smooth flavors go great with barbecued steak, chicken or pork rubbed with peppery spices, wood-fired pizzas and pasta tossed with savory sauces.

*~40 words*

Woodbridge 2007 Zinfandel's bright aromas and zesty flavors brim with wild cherry, blackberry, dark chocolate covered cranberries and peppery spice character from Lodi vineyards. This Zin's smooth flavors are a zesty match for barbecued steak or chicken.

*~20 words*

Woodbridge 2007 Zinfandel's spicy aromas and smooth flavors are packed with wild cherry, blackberry, chocolate and peppery spice character.