



VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

California

TOTAL ACID: 0.70g/100ml

RESIDUAL SUGAR: 1.25%

pH: 3.40

ALCOHOL: 12.5%

WOODBRIDGE

by ROBERT MONDAVI

Brut

California

Woodbridge by Robert Mondavi Brut is the perfect sparkling wine for celebrating the joy of everyday. Fresh citrus aromas are accented by soft, creamy yeast characters. Flavors of green apple and lemon cream linger along with the bubbles on the palate. Robert Mondavi believed that great wine was not just for special occasions. This latest addition to the Woodbridge by Robert Mondavi portfolio pairs well with a wide array of dishes—from shellfish appetizers to chicken entrées to luscious fruit desserts. It's also perfect on its own when a little celebrating is in order. Serve well chilled.

VINTAGE

California's Central Valley experienced slightly below average rainfall going into the 2009 growing season. The summer overall was cool with one major heat spike in July. The moderate temperatures of August continued into September. In the end, most varieties had larger than normal cluster weights and above average yields. We saw appropriate canopy growth and good fruit exposure during the entire growing season. The fruit targeted for the Brut Sparkling was picked over a range of dates to ensure it had good sun exposure with higher acid levels and green apple characters.

GROWING REGION

The majority of Chardonnay grapes for our Brut Sparkling were harvested from vineyards within the Lodi AVA, home to Woodbridge Winery. One of America's oldest wine regions, Lodi is nestled between the Delta region and the foothills of the Sierra Nevada Mountains. Cool nighttime breezes off the river delta give the grapes ripe fruity flavors with excellent balance. Only the best vineyards, producing grapes with crisp fruit flavors and high acidity, were selected.

WINEMAKING

An abundance of time and patience went into crafting this elegant and refreshing sparkling wine. Woodbridge by Robert Mondavi Brut uses the Charmat method to create a Blanc de Blanc sparkling wine using Chardonnay grapes harvested early in the season to retain their liveliness. Primary fermentation took place at low temperatures in stainless steel tanks to encourage the extraction of fruit and floral characteristics. The wine then underwent a secondary fermentation for 3–5 weeks in small pressurized tanks to produce its distinguishing sparkle by introducing specially selected yeast from the Champagne region of France to the base blend. The sparkling wine was then aged sur lie for 1–2 months to give it its distinct flavor profile. Prior to bottling, a final dosage of base wine and sugar was added to balance the wine and raise it to the brut level of sweetness.

