



#### VARIETAL COMPOSITION

76% Cabernet Sauvignon  
 6% Merlot  
 5% Syrah  
 3% Petite Sirah  
 6% Barbera  
 7% other complementary varieties

#### APPELLATION

California

TOTAL ACID: 0.58g/100ml

RESIDUAL SUGAR: 0.40%

pH: 3.79

ALCOHOL: 13.65%

## WOODBRIDGE

by ROBERT MONDAVI

### CABERNET SAUVIGNON

*California 2010*

Our 2010 Cabernet Sauvignon is an elegant wine with aromas of earthy tobacco and toasted oak that mingle with deep flavors of fresh blueberry and black currants. The seamless tannins and excellent balance provide structure to the ripe fruit flavors. Enjoy this approachable Cabernet Sauvignon with braised beef short ribs, grilled steak, and even grilled tomato and cheese pizza. Or pour glasses by candlelight on a cold winter's night and enjoy with roast beef or hearty soup.

#### VINTAGE

The Lodi area had above average rainfall going into the 2010 growing season. Despite a slow start, development in the spring was only slightly behind the historical average. The mild weather continued into summer and fall resulting in smaller than normal cluster weights and below average yields, which led to more concentrated and intense flavors for the grapes. Harvest was a little later than average for most varieties.

#### GROWING REGION

The majority of our grapes come from one of the first recognized winegrowing appellations in California, the Lodi American Viticultural Area (AVA), which gives the wine its lush, fruit-focused personality. Breezes from the San Joaquin Delta temper the sunny days to develop abundant fruitiness in the grapes. The region's unique sandy clay loam soils, some up to 40 feet deep, are very light and highly organic.

#### WINEMAKING

We gently crushed the grapes immediately after harvesting, for optimum flavor maturity and sugar-to-acid balance. We fermented the must (juice and skins) with a selected yeast strain in temperature-controlled stainless steel tanks until dry. We added a small amount of Petite Sirah, which added a touch of blackberry, while Merlot and Syrah were added to enhance the wine's rich mouthfeel and spicy finish. At the end of primary fermentation, we pressed the Cabernet Sauvignon to retain fruit-focused expression and then aged it with French and American oak from a variety of coopers, which added an array of sweet oak spiciness.

Please enjoy our wines responsibly. © 2011 Woodbridge Winery, Acampo, CA

Prova na Adega André Porto em 05/07/2012.