

**VARIETAL COMPOSITION**

88% Chardonnay
12% proprietary blend of
aromatic varietals

APPELLATION

California

TOTAL ACID: 0.55g/100ml

RESIDUAL SUGAR: 0.28%

pH: 3.58

ALCOHOL: 13.5%



Please enjoy our wines responsibly. © 2010 Woodbridge Winery, Woodbridge, CA

WOODBRIDGE.

by **ROBERT MONDAVI**

2009

CHARDONNAY

California

The 2009 Woodbridge by Robert Mondavi Chardonnay offers bright aromas of just-picked apples, crisp Asian pear, and sweet cinnamon accompanied by a gentle floral undertone. In the mouth, fruit flavors marry with a light creamy oak finish. Stylish and versatile, this wine can dress up or down depending on the occasion. Enjoy it with smoked salmon appetizers, grilled chicken or fish, and creamy chowders.

VINTAGE

The Lodi area had 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. Harvest was a little later than average for most varieties.

GROWING REGION

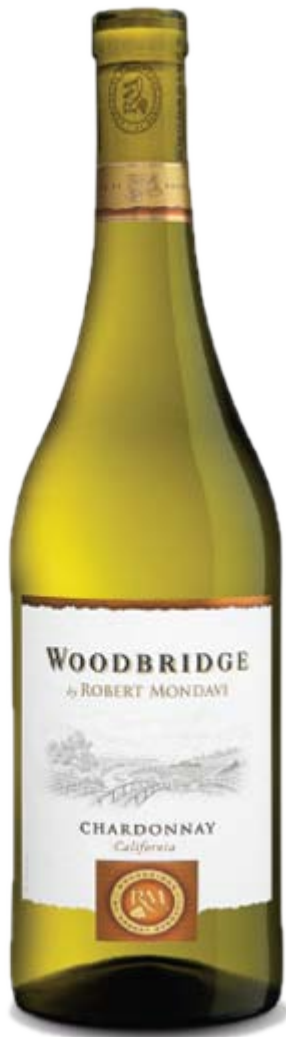
We harvested more than half of the grapes from the Lodi American Viticultural Area (AVA) surrounding our winery to give the wine its rich layers of varietal character, with the balance from other California grape growing regions to add floral and spice. One of America's oldest wine regions, Lodi is nestled between the Delta region and the foothills of the Sierra Nevada Mountains. We harvested the grapes at slightly lower maturity than the grapes for our classic Chardonnay bottling to emphasize this wine's fresh, bright flavors.

WINEMAKING

As soon as the grapes arrived at the winery, we gently pressed the whole clusters to capture the intense fruit flavors. We cool-fermented the juice in stainless steel tanks to emphasize the fresh, vibrant character. By allowing only a small part of the wine to complete malolactic fermentation, we achieved mouth-filling richness balanced with vibrant natural acidity. Five to six month's oak aging on the yeast lees enriched the wine's texture and complexity and added just a hint of sweet vanilla and spice.

Degustação na Adega Brasil Delicatessen em 27 de julho de 2011.

http://www.robertmondavi.com/woodbridge/wines/the_classics/WdbrgClassicChard



ROBERT MONDAVI WINES

Woodbridge - Chardonnay 2009

Woodbridge by Robert Mondavi Chardonnay displays delicious fresh citrus, apple and ripe tropical fruit character with hints of apple blossom and spice.

PAIR WITH:

[Oven "Poached" Whole Salmon](#)

[Slow Roasted Turkey with Gravy](#)

Degustação na Adega Brasil Delicatessen em 27 de julho de 2011.