



VARIETAL COMPOSITION

77% Cabernet Sauvignon
 7% Petite Sirah
 6% Syrah
 3% Barbera
 2% Merlot
 5% other complementary varieties

APPELLATION

California

TOTAL ACID: 0.60g/100ml

RESIDUAL SUGAR: 0.35%

pH: 3.63

ALCOHOL: 13.72%

WOODBRIDGE

by ROBERT MONDAVI

2009

CABERNET SAUVIGNON

California

The aromas of coffee and toasted oak in our 2009 Cabernet Sauvignon mingle with deep flavors of black cherries and black currants to produce a wonderfully elegant wine. Ripe fruit flavors are structured with firm, seamless tannins and excellent balance. A small amount of Petite Sirah adds a touch of blackberry liqueur, while Merlot and Syrah enhance the wine's rich mouthfeel and spicy finish. Enjoy this approachable Cabernet Sauvignon with a grilled steak, lamb burgers cooked over the coals and, when cooler weather sets in, hearty soups and stews.

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. A cool October saw three inches of rain followed by humidity in the middle of the month, which caused some concern in the field. 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

This wine's lush, fruit-focused personality comes from grapes in the Lodi American Viticultural Area (AVA), one of the first recognized winegrowing 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.

WINEMAKING

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

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

*Degustação na Adega Brasil Delicatessen em 27 de julho de 2011.
 Acompanhando jantar de Puchero Espanhol.*