



VARIETAL COMPOSITION

98.5% Chardonnay

1.5% Viognier

APPELLATION

California

TOTAL ACID: 0.85g/100ml

RESIDUAL SUGAR: 2.50%

pH: 3.35

ALCOHOL: 11.0%

WOODBRIDGE

by ROBERT MONDAVI

Extra Dry

California

Woodbridge by Robert Mondavi Extra Dry is carefully crafted for those who enjoy their sparkling wine with a light touch of sweetness. This sparkler offers aromas of crisp Golden Delicious apple, fresh pear, and honeysuckle. On the palate, bright acidity balances the slightly sweet flavors, reminiscent of a fresh-baked lemon tart. Extremely versatile and food friendly, Woodbridge Extra Dry pairs well with Asian appetizers, creamy cheeses, spicy dishes like Thai curry, or custard desserts such as panna cotta with fresh berries. Pop open a bottle to enhance everyday events, or whenever a little celebrating is in order. Serve well chilled.

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. Harvest was a little later than average for most varieties.

GROWING REGION

The majority of Chardonnay and Viognier grapes for our Extra Dry 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

From harvest through the winemaking process, our newest sparkling wine received the same care and attention to detail for which Woodbridge by Robert Mondavi wines are known. Our Extra Dry Sparkling Wine was made from Chardonnay and Viognier grapes harvested early in the season to retain their liveliness, with the Viognier grapes contributing a beautiful hint of spice to the aroma and providing a richer mouthfeel. We used the Charmat method to create this Blanc de Blancs sparkling wine, with primary fermentation taking 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. This sparkling wine was aged sur lie for 1-2 months to give it its distinctive flavor profile. Prior to bottling, a final dosage of sugar was added to balance the wine within the Extra Dry level of sweetness (typically between 18 and 25g/l of residual sugar.)

