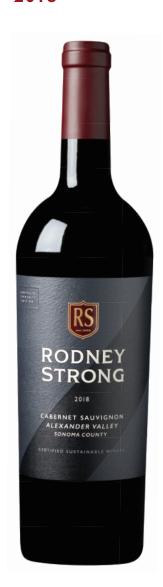
CABERNET SAUVIGNON 2018



OUR STORY

Started in 1959 by Sonoma County pioneer Rod Strong and led by the Klein family since 1989, Rodney Strong Vineyards is a family of passionate people committed to crafting premium wines, great experiences and delivering a vision for sustainability in Sonoma County. We are united by our passion for wine and the belief that nothing brings people together better than sharing a great bottle of Rodney Strong wine.

HISTORY

Rodney Strong recognized in the late 1960s that Sonoma County's Alexander Valley was an exceptional area for heat loving Cabernet Sauvignon. He planted our first Cabernet vineyard in 1971, Alexander's Crown, on a small hill in Jimtown, and the reputation for fine Sonoma County Cabernet has never looked back. Today we have three exceptional Cabernet vineyards, from Jimtown to Geyserville, and all the way north to Cloverdale, planted in the well-drained alluvial, volcanic, and uplifted shale/sandstone soils that make Sonoma County an ideal place for this noble grape.

THE VINTAGE & VINEYARD

The 2018 growing season was dry through spring with well below normal precipitation. Cooler weather dominated this vintage with only two short, relatively mild heat spikes through the entire growing season. Summer days were very pleasant in Sonoma County with highs in the 70s and 80s and with August having even warmer temperatures. With everything in balance, we harvested September 26 through October 27.

TASTING NOTES

This powerful Cabernet Sauvignon from the hillsides of Alexander Valley has aromas of lush, red plum and dark berries that dominate the glass, while hints of cassis and milk chocolate play in the background. The dried fig and chewy tannins give this wine a strong backbone, while the 24 months of barrel aging have softened this bold wine just enough to enjoy now with a cheese and charcuterie board, filet mignon with grilled vegetables or a dark chocolate mousse. Drink over the next 5 to 7 years.



WINEMAKERS Justin Seidenfeld

ALCOHOL 14.5%

TA 0.57/100mL

PH 3.63

APPELLATION Alexander Valley

VARIETAL 95% Cabernet Sauvignon, 2% Merlot, 2% Malbec, 1% Syrah

CELLAR & FERMENTATION 24 months in

100% French oak barrels, 50% new



CERTIFIED SUSTAINABLE WINERY
RODNEYSTRONG.COM