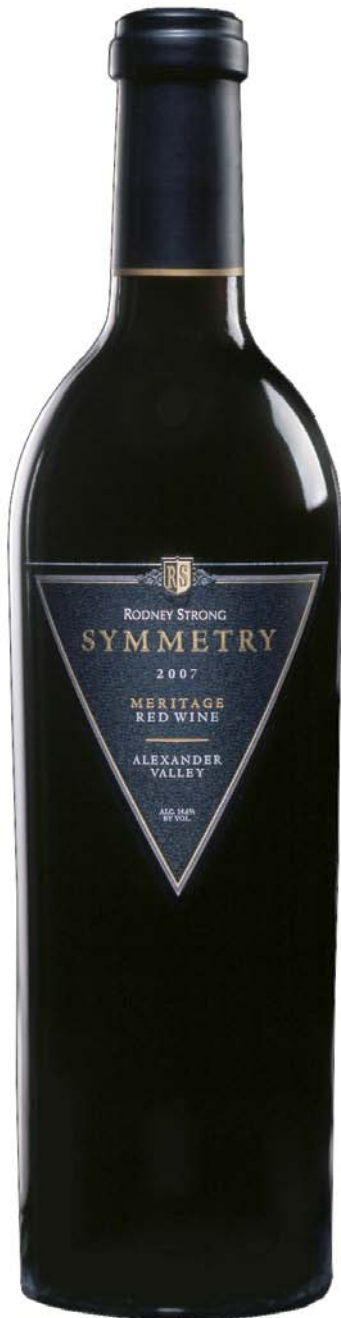




RODNEY STRONG

SYMMETRY



2007 SYMMETRY RED MERITAGE ALEXANDER VALLEY

WINEMAKERS	Rick Sayre, Tom Klein (vintner), David Ramey (consultant)
WINE GROWERS	Doug McIlroy, Bob Steinhauer (consultant)
ALCOHOL	15.1%
TA	0.62 gm/100ml
PH	3.65
APPELLATION	Alexander Valley
BLEND	85% cabernet sauvignon, 10% malbec, 3% merlot, 1% cabernet franc, 1% petit verdot
CELLAR & FERMENTATION	26 months in French oak barrels

PHILOSOPHY

Celebrating the esteemed art of blending, Symmetry captures the essence of the Alexander Valley. With 40 years experience growing classic French grape varieties here, we select our best cabernet sauvignon, merlot, and other traditional Bordeaux grapes from the hills that overlook the valley, where well-drained rocky soils combine with warm, sunny days and cool nights to provide ideal growing conditions. Select areas within each vineyard are hand harvested individually, fermented separately, and aged in the finest French oak barrels. After about six months, each lot is tasted and graded, and only the highest graded wines are considered for Symmetry. The blend is then assembled, and the wine is returned to barrels to facilitate flavor integration. The wine is aged an additional 12 to 18 months, depending on the vintage, before bottling.

IN THE CELLAR

Our Symmetry meritage is created in our small lot winemaking facility, a "Winery Within the Winery." Under the direction of consulting winemaker David Ramey, we employ cutting edge techniques such as cluster pre-sorting, berry sorting, and extended maceration. With small tanks and equipment sized for the most discriminating vineyard selection process, this facility is truly state of the art, and represents the Klein family commitment towards producing the finest wines possible.

IN THE VINEYARD

The 2007 vintage started off with a very dry spring, which tended to make for smaller clusters, smaller berries, and less canopy overall. The growing season was about as perfect as any winegrower would want, with warm afternoons and cool evenings, and a complete lack of hot or cold spells. With no weather problems at harvest time, few are surprised with the exceptional quality of this vintage, which will likely go down as one of the best in recent years. Our Symmetry harvest commenced on September 7th, and concluded on October 25th.

TASTING NOTES

The 2007 Symmetry greets you with a generous bouquet of blackberries, ripe dark plums, sweet spices, and pie crust. It opens boldly on the palate with layers of blackberry, cassis, dark chocolate and brown spice. This mouth-filling wine is rich, silky in texture, expansive, and quite long on the finish, and manages to be at once harmonious, powerful, and elegant. Intended to be enjoyable on release, Symmetry is destined for years of further evolution in the bottle. Savor it!

Place Matters
Sonoma County, California

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