

RODNEY STRONG
**BROTHERS
RIDGE**
Cabernet Sauvignon

2006 SINGLE VINEYARD
ALEXANDER VALLEY · SONOMA COUNTY

ELEVATION	400-1030 ft
COORDINATES	38° 47' 17" N, 122° 58' 42" W
BLOCK(S)	8
COMPOSITION	100% Cabernet Sauvignon
AVG. BRIX AT HARVEST	28.2° Brix
BARREL REGIME	22 months in 100% French oak barrels, 42% new
ALCOHOL	15.4%
TA	.60 g/100mL
pH	3.81
WINEMAKERS	Rick Sayre, Gary Patzwald, David Ramey (consultant)
WINEGROWERS	Doug McIlroy, Bob Steinhauer (consultant)
RELEASE DATE	February, 2010

The Vineyard

In the hills to the east of the small town of Cloverdale, Brothers Ridge spans 141 acres, nearly all planted to cabernet sauvignon, with smaller amounts of merlot and cabernet franc. It's on well-drained loam underlain by sandstone, shale, and ancient greenstone. Its elevations, approaching 1,000 feet, and its primarily western aspect perfectly situate the vines to capture the full warmth and light of the afternoon sun, ripening cabernet well into the chocolate and black fruit profile, with exceptional richness.

The Harvest

The 2006 vintage began with a rather late bud break during an unseasonably cool and wet spring. March rains slowed shoot growth down considerably, and set the timer for a late harvest. After a fine May and June, much of July was a scorcher, including a 10 day stretch where every day saw temperatures over 90 degrees, and several days topped out at 110! Fortunately, the delayed development of the grapes kept sun scorch to a minimum. Extended ripening that lasted until the very end of October was accompanied by mild weather and promoted excellent flavor development, with the last of the grapes harvested on October 25th.

