

RODNEY STRONG

ROCKAWAY

Cabernet Sauvignon

2006 SINGLE VINEYARD

ALEXANDER VALLEY · SONOMA COUNTY

ELEVATION	225-750 ft
COORDINATES	38° 42' 59" N, 122° 52' 15" W
BLOCK(S)	2, 7, 8, 9
COMPOSITION	97% Cabernet Sauvignon, 2% Malbec, 1% Petit Verdot
AVG. BRIX AT HARVEST	27.4° Brix
BARREL REGIME	22 months in 100% French oak barrels, 47% new
ALCOHOL	15.4%
TA	.61 g/100mL
pH	3.78
WINEMAKERS	Rick Sayre, Gary Patzwald, David Ramey (consultant)
WINEGROWERS	Doug McIlroy, Bob Steinhauer (consultant)
RELEASE DATE	February, 2010

The Vineyard

Established in 1994, Rockaway is planted mostly to cabernet sauvignon and merlot, but includes all five of the classic Bordeaux varieties. Rising up to an elevation of 750 feet, the land generally slopes northeast and southwest, with soils comprised of gravelly clay subsoil over fractured sandstone. This well-drained, low pH earth tends to encourage the production of small-berried clusters, ideal for making a bold, concentrated cabernet sauvignon with juicy red and black fruit character, and an elegantly round and seductive mid-palate.

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 31st.

