

RODNEY STRONG
ROCKAWAY
Cabernet Sauvignon
 2007 SINGLE VINEYARD
 ALEXANDER VALLEY · SONOMA COUNTY

ELEVATION	225-750 ft
COORDINATES	38° 42' 59" N, 122° 52' 15" W
BLOCKS	2, 7, 8, 9
COMPOSITION	100% Cabernet Sauvignon
AVG. BRIX AT HARVEST	26.3° Brix
BARREL REGIME	25 months in 100% French oak barrels, 42% new
ALCOHOL	15.4%
TA	.66 g/100mL
pH	3.59
WINEMAKERS	Rick Sayre, David Ramey (consultant), Tom Klein (vintner)
WINEGROWERS	Doug McIlroy, Bob Steinhauer (consultant)
RELEASE DATE	March, 2011

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 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 Rockaway vineyard cabernet harvest commenced on October 9th and concluded on October 23rd.

