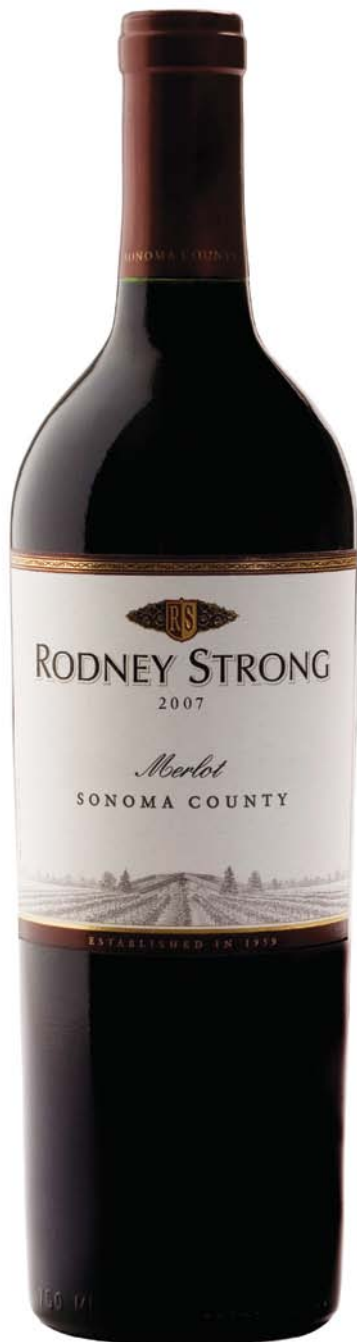




# RODNEY STRONG VINEYARDS



## 2007 MERLOT SONOMA COUNTY

WINEMAKER	Rick Sayre
ALCOHOL	13.8%
TA	0.60gm/100ml
PH	3.56
APPELLATION	Sonoma County
CELLAR & FERMENTATION	24 months in French and American oak barrels

### HISTORY

At Rodney Strong Vineyards we've been growing merlot since the early 1970's, when Rod Strong first planted it in Geyserville, the heart of the Alexander Valley. Today we farm over 100 acres in the Alexander Valley and the northern portion of the Russian River Valley. Together, these areas display the bright, red fruit character of the Russian River with the deep dark fruit flavors and mature tannins of the warmer Alexander Valley.

### IN THE VINEYARDS

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 merlot harvest commenced on September 3rd, and concluded on October 20th.

### TASTING NOTES

Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich, mouth filling merlot, and are enhanced by aging in small oak barrels for a toasty, spicy vanilla character, and a lingering berry-cream finish. Drink this satisfying merlot over the next 2 to 4 years.

