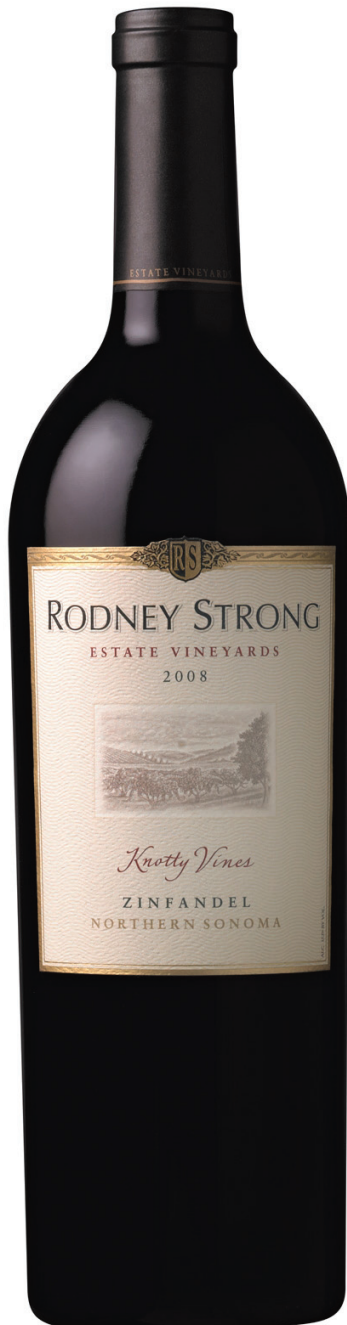




RODNEY STRONG VINEYARDS



2008 KNOTTY VINES ZINFANDEL ESTATE VINEYARDS

WINEMAKER	Rick Sayre
ALCOHOL	15.1%
TA	0.54gm/100ml
PH	3.81
APPELLATION	Northern Sonoma
BLEND	98% zinfandel, 1% syrah, 1% merlot
CELLAR & FERMENTATION	17 months in oak: 62% American, 38% French

HISTORY

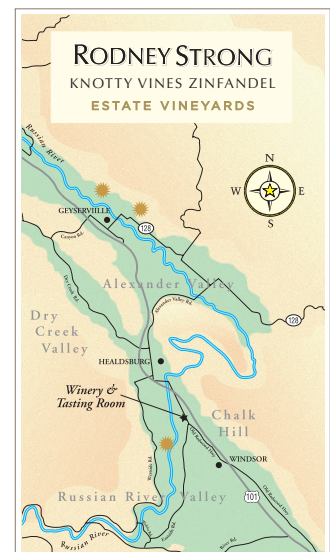
Zinfandel vines have been thriving in Sonoma County during the last three centuries. When Rod Strong first acquired benchland acreage on the west side of the Russian River, he wisely chose to leave untouched the 15 acres of old, gnarled zinfandel vines that had been growing there since 1904. Today we still harvest zinfandel from those same old vines, along with a handful of vineyards we farm to the north in the Alexander Valley.

IN THE VINEYARDS

For the second year in a row, the 2008 vintage started off with a very dry spring, which typically produces smaller clusters, smaller berries, and less canopy overall. Frost visited many vineyards over several nights in April, further reducing potential yield. Then a hot spell engulfed the region in the middle of May, while grape clusters were flowering, again threatening to lower yields. The main growing season, however, was without incident, with warm to hot days and cool nights the rule. Picking commenced in typical late-summer weather, and all of our zinfandel was harvested by October 3rd.

TASTING NOTES

Fresh, bright berry fruit from our heritage Russian River vineyard combined with the ripe peppery jamminess from our Alexander Valley vineyards make for wonderful diversity of flavor showcasing the best that zinfandel can offer in one wine. Aging for 17 months in French and American oak enhances the zinfandel's inherent spicy qualities, while the ebullient fruit of this medium rich wine suggests enjoyment over the next 2 to 4 years.



Place Matters
Sonoma County, California

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