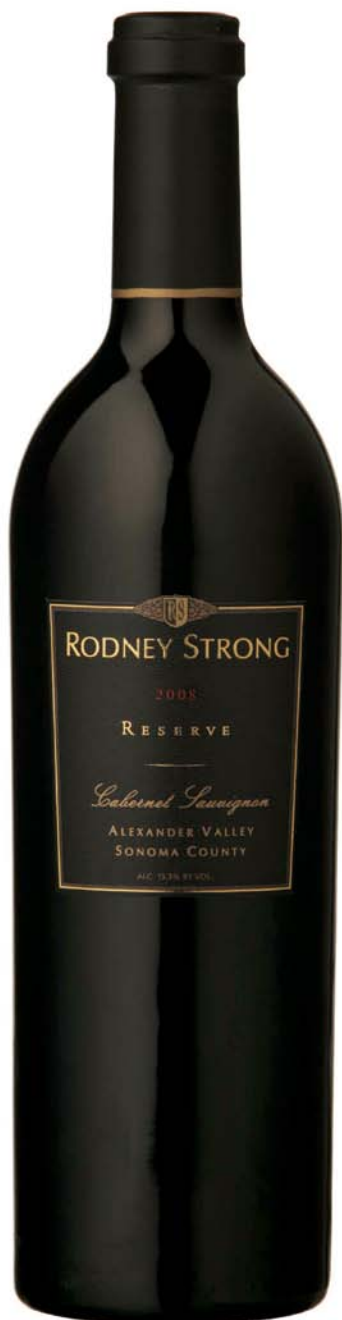




RODNEY STRONG VINEYARDS



Place Matters
Sonoma County, California

2008 CABERNET SAUVIGNON RESERVE ALEXANDER VALLEY

WINEMAKERS	Rick Sayre, Tom Klein (vintner), David Ramey (consultant)
WINE GROWERS	Doug McIlroy, Bob Steinhauer (consultant)
ALCOHOL	15.0%
TA	0.60gm/100ml
PH	3.72
APPELLATION	Alexander Valley
BLEND	100% cabernet sauvignon
CELLAR & FERMENTATION	22 months in 100% French oak barrels

PHILOSOPHY

Visitors to the winery often ask what "Reserve" cabernet means to us. It's simple. Reserve means the winemaker's careful blend of individual wines made from time tested, meticulously farmed sections of some of the very best vineyards in Alexander Valley. Select areas within each vineyard are hand harvested individually, fermented separately, and aged in the finest French oak barrels. After about six months, each lot is tasted and graded, and only the highest graded wines that display depth, concentration, and age worthiness are considered for Reserve cabernet. The blend is then assembled, and the wine is returned to barrels to facilitate flavor integration. The wine is aged an additional 12 to 18 months, depending on the vintage, before bottling.

IN THE CELLAR

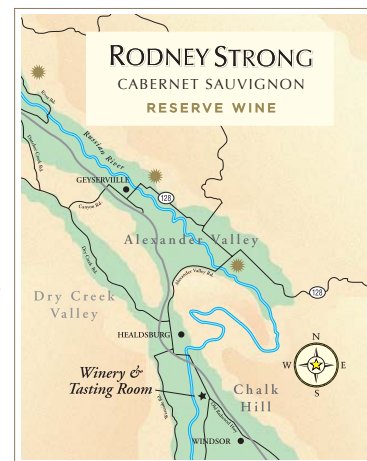
Our 2008 Reserve cabernet was created in our small lot winemaking facility, the "Winery Within the Winery." Under the direction of consulting winemaker David Ramey, we employ cutting edge techniques such as cluster pre-sorting, berry sorting, and extended maceration. With small tanks and equipment sized for the most discriminating vineyard selection process, our new facility is truly state of the art, and represents the Klein family commitment towards producing the finest wines possible.

IN THE VINEYARD

2008 in the Alexander Valley started off very dry, for the second year in a row. Consequently, this led to 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 valley 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. Hand-picked at dawn, this cabernet was harvested between October 1st and October 27th.

TASTING NOTES

Full bodied with a supple, round mid palate, this cabernet displays intense aromas and flavors of cassis, chocolate, dried herbs, and dark plums, with a lingering and soft finish. If you have access to a cool dark place, lay some bottles of this Reserve down for 3 to 6 years and patience will reward you!



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