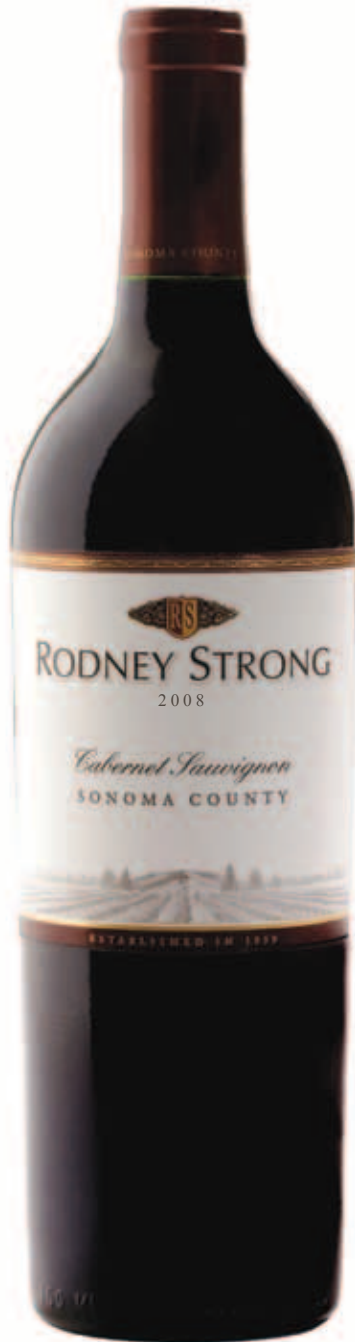




RODNEY STRONG

VINEYARDS



2008 CABERNET SAUVIGNON SONOMA COUNTY

WINEMAKER	Rick Sayre
ALCOHOL	13.5%
TA	0.57gm/100ml
PH	3.68
APPELLATION	Sonoma County
CELLAR & FERMENTATION	17 months in oak, 76% American, 24% French

HISTORY

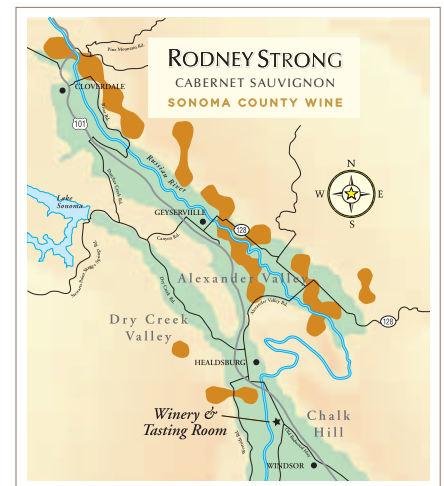
Over thirty years ago Rod Strong observed that the cool, foggy nights that regularly enshrouded the winery, though crucial in the ripening process of fine pinot noir and chardonnay, were less than ideal for growing cabernet sauvignon. For that, Rod would have to look north, to the Alexander Valley, where the days are warmer and the strong influence of the cool Pacific Ocean is diminished. Today we farm 232 acres of prime cabernet sauvignon in the well-drained alluvial, volcanic, and uplifted shale/sandstone soils on the benches and hillsides of the celebrated 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, and all of this cabernet was harvested between September 11th and October 27th.

TASTING NOTES

Aromas of blackberry, cocoa, and currant lead to a rich, layered mouthfeel, replete with black cherry, cedar, and cassis, and structured with lush, mature tannins. Enjoy this seductive cabernet sauvignon now and over the next several years.



Place Matters
Sonoma County, California

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