

RODNEY STRONG  
ALEXANDER'S  
CROWN

*Cabernet Sauvignon*

2008 SINGLE VINEYARD  
ALEXANDER VALLEY · SONOMA COUNTY

ELEVATION	250-350 ft
COORDINATES	38° 39' 33" N, 122° 49' 04" W
BLOCK	1
COMPOSITION	100% Cabernet Sauvignon
AVG. BRIX AT HARVEST	27.1° Brix
BARREL REGIME	22 months in 100% French oak barrels, 47% new
ALCOHOL	15.5%
TA	.61 g/100mL
pH	3.59
WINEMAKERS	Rick Sayre, David Ramey (consultant), Tom Klein (vintner)
WINEGROWERS	Doug McIlroy, Bob Steinhauer (consultant)
RELEASE DATE	May, 2011

*The Vineyard*

Established in 1971 and recognized as the first vineyard in Sonoma County to produce a single vineyard cabernet sauvignon, Alexander's Crown is perched on a hill in the south-center of the Alexander Valley just west of Jintown. It rises to about 350 feet at its peak with a soil composition of predominantly well drained gravelly loam derived from both river sediments and volcanic activity. The top of the hill, block 1, is red in color, and tends to produce the most intensely flavored wine. The first part of the valley to feel ocean air in the afternoon, the Crown expresses cabernet in an almost Bordeaux-like style, with ripe flavors centered on red fruit, soft tannins, and balanced acidity.

*The Harvest*

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. Our Alexander's Crown vineyard cabernet harvest commenced on October 17th, and concluded on October 21st.

