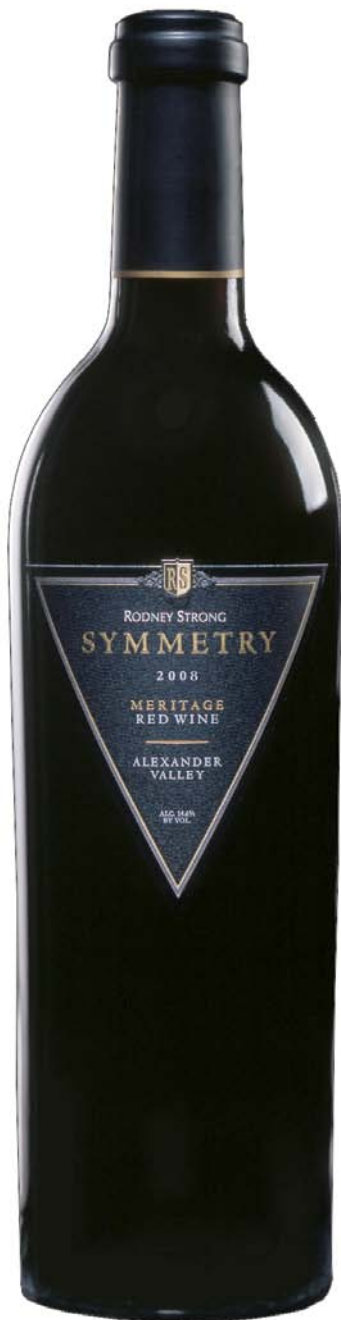




RODNEY STRONG

SYMMETRY



Place Matters
Sonoma County, California

2008 SYMMETRY RED MERITAGE ALEXANDER VALLEY

WINEMAKERS	Rick Sayre, Tom Klein (vintner), David Ramey (consultant)
WINE GROWERS	Doug McIlroy, Bob Steinhauer (consultant)
ALCOHOL	15.0%
TA	0.58 gm/100ml
PH	3.93
APPELLATION	Alexander Valley
BLEND	65% cabernet sauvignon, 25% malbec, 7% merlot, 2% petit verdot, 1% cabernet franc
CELLAR & FERMENTATION	21 months in French oak barrels

PHILOSOPHY

Celebrating the esteemed art of blending, Symmetry captures the essence of the Alexander Valley. With 40 years experience growing classic French grape varieties here, we select our best cabernet sauvignon, merlot, and other traditional Bordeaux grapes from the hills that overlook the valley, where well-drained rocky soils combine with warm, sunny days and cool nights to provide ideal growing conditions. 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 are considered for Symmetry. 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 Symmetry meritage is 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, this facility is truly state of the art, and represents the Klein family commitment towards producing the finest wines possible.

IN THE VINEYARD

The 2008 growing season got off to a warm and dry start. An early season heat spell came through Sonoma County in early April and jump-started the vines. Only one-tenth of an inch of rain fell after budbreak. We were able to get early water stress on the vines, which is almost always the marker of a fantastic vintage. The warm to hot weather was persistent through the summer, but as always is the case in Sonoma County, it was buffered by cool nighttime temperatures in the low 50's. The harvest season was greeted with alternating weeks of warm and cool weather, which contributed to beautiful color in the glass, outstanding fruit on the nose, and silky smooth texture on the palate.

TASTING NOTES

The 2008 Symmetry greets you with a generous bouquet of blackberries, ripe dark plums, sweet spices and pie crust. It opens boldly on the palate with layers of blackberry, cassis, dark chocolate and brown spice. This mouth-filling wine is rich, silky in texture, expansive and quite long on the finish, and manages to be at once harmonious, powerful, and elegant. Intended to be enjoyable on release, Symmetry is destined for years of further evolution in the bottle. Savor it!

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