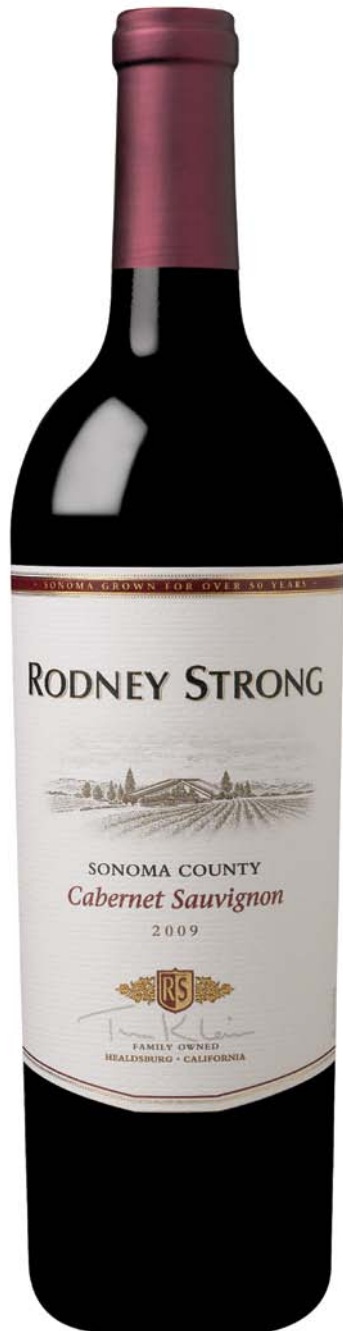




RODNEY STRONG VINEYARDS



2009 CABERNET SAUVIGNON SONOMA COUNTY

WINEMAKER	Rick Sayre
ALCOHOL	13.5%
TA	0.58gm/100ml
PH	3.66
APPELLATION	Sonoma County
CELLAR & FERMENTATION	20 months in oak, 85% American, 15% French

HISTORY

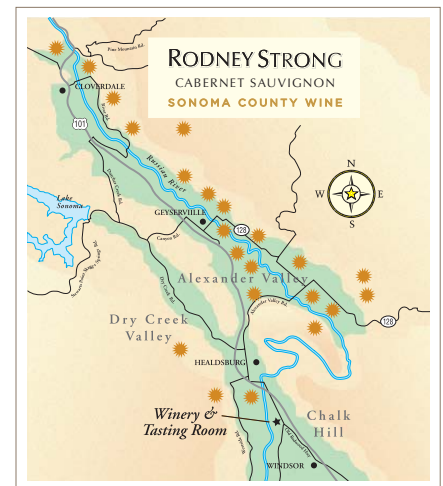
Over thirty years ago Rod Strong observed that the cool, foggy nights that regularly enshrouded the winery, though crucial in the ripening process of fine pinot noir and chardonnay, were less than ideal for growing cabernet sauvignon. For that, Rod would have to look north, to the Alexander Valley, where the days are warmer and the strong influence of the cool Pacific Ocean is diminished. Today we farm four estate vineyards 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 third year in a row, the 2009 vintage started off with a dry spring, which typically produces smaller clusters, smaller berries, and less canopy overall. Spring was mild enough to ward off frost this year, and vines affected from the previous year seemed to rebound. The main growing season was cool to warm and without incident. Picking commenced toward the end of September, and all of our cabernet was harvested by November 3rd. The final blend was 82% cabernet sauvignon, blended with merlot and cabernet franc for roundness and additional complexity.

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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