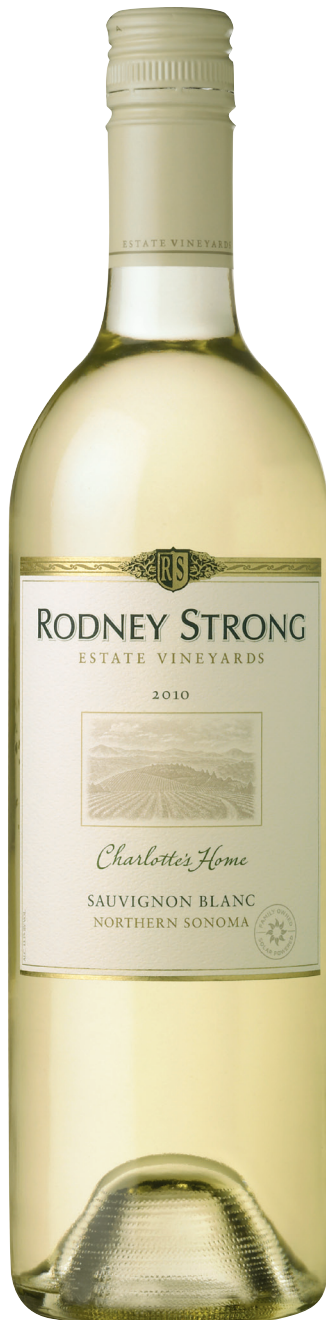




**RODNEY STRONG**  
VINEYARDS



**2010 CHARLOTTE'S HOME SAUVIGNON BLANC**  
ESTATE VINEYARDS

WINEMAKER	Rick Sayre
WINEGROWER	Doug McIlroy
ALCOHOL	13.5%
TA	0.68 gm/100ml
PH	3.16
APPELLATION	Northern Sonoma
CELLAR & FERMENTATION	90% cold fermented in stainless tanks with no malolactic, 10% barrel fermented in French oak barrels with completed malolactic

**HISTORY**

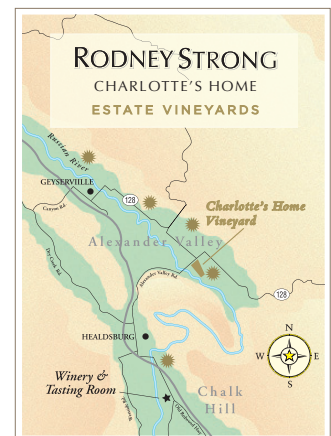
Rod Strong established our heritage sauvignon blanc vineyard in 1971, naming it Charlotte's Home in honor of his wife. Today that vineyard remains the core of our Charlotte's Home sauvignon blanc, along with other select estate vineyards in the Alexander Valley as well as the Russian River Valley.

**IN THE VINEYARDS**

The 2010 vintage started with a cool and fairly wet spring that remained mostly frost free. The late rains generated a healthy canopy, but one that required careful management to attain desired ripeness. The cool spring evolved into an exceptionally cool summer, punctuated by a three day heat spike in august which reduced yields in many varieties. September started out warm and ended the same way, giving us the ripeness we were waiting for, and we harvested the last of our sauvignon blanc on October 6th.

**TASTING NOTES**

Light, crisp, and highly aromatic, the warmer climate Alexander Valley fruit gives this wine ripe pear and melon character, while the ocean cooled Russian River Valley fruit offers citrus, mineral, and traditional herbaceous qualities. Together, the two valleys make a classic Northern Sonoma sauvignon blanc that is fresh, lively, and will drink beautifully over the next 1 to 2 years.



**Place Matters**  
Sonoma County, California

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