



RODNEY STRONG VINEYARDS



2010 CHARDONNAY SONOMA COUNTY

WINEMAKER	Rick Sayre
ALCOHOL	13.5%
TA	0.61gm/100ml
PH	3.32
APPELLATION	Sonoma County
CELLAR & FERMENTATION	60% barrel fermented, 40% cold fermented in stainless steel. Barrel fermented portion aged 5 months in oak, American and French. 60% malolactic fermentation.

HISTORY

Nearly four decades ago we discovered that the west and southwestern regions of Sonoma County are ideal for growing chardonnay grapes. The cool maritime influence of the Pacific Ocean arriving reliably in the form of fog each summer evening maintains the bright natural acidity that is key to the balance of any fine chardonnay, while the warm summer afternoons ensure plenty of ripe fruit character. A combination of estate grown and locally farmed fruit, we source the benchland and alluvial soils from vineyards in the Russian River, Alexander Valley, and Sonoma Coast appellations in the making of this wine.

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 avoid green flavors. 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 3rd.

TASTING NOTES

We barrel fermented about 60% of this wine, and aged that portion in barrel for 5 months, offering the wine a touch of brown spice and vanilla, while cold fermenting the remainder to maximize a fresh fruit-forward character. Bright lemon and apple aromas mingle with hints of toasty barrel complexity, and on the palate, pear and pineapple with spice and refreshing acidity will have you coming back for another glass. Enjoy this lively chardonnay now and over the next couple of years.

