"The flavors are elegant and balanced with sage and cedar undertones. Plenty of vanilla, black cherry, and chocolate flavors create an almost satin texture and finish with enough tannin to indicate its aging potential. I'll serve this wine with an herb crusted Filet Mignon or grilled lamb chops."

Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: RICK SAYRE

VARIETAL: 77% Cabernet Sauvignon, 13% Merlot, 10% Cabernet Franc

APPELLATION: 100% Northern Sonoma County

ALCOHOL: 13.6%

TOTAL ACIDITY: 0.62 gm/100ml

pH: 3.56

RESIDUAL SUGAR: 0.10%

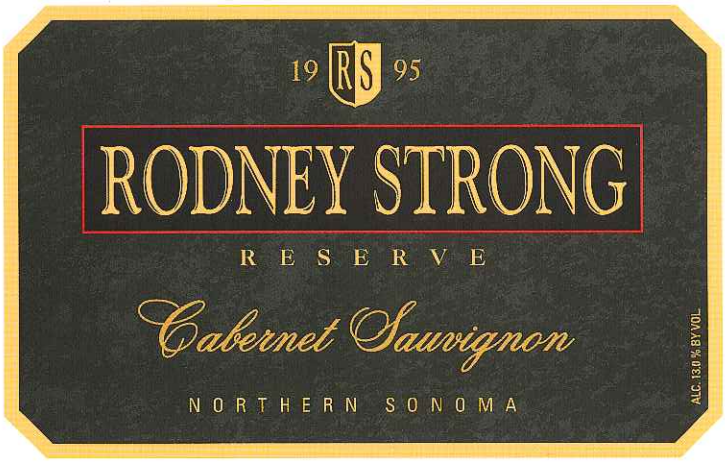
CELLAR/AGING: 23.3 months in 40% new and 16% older French oak barrels, 23.3 months in 40% new and 4% older American oak barrels.

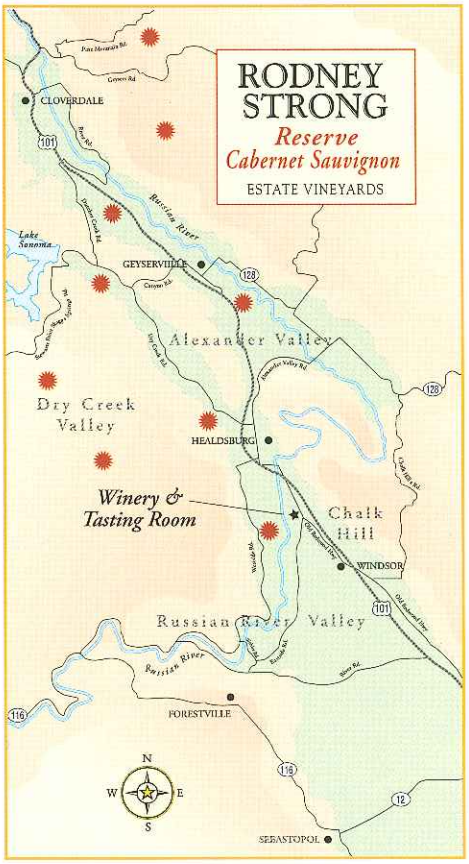
1995

RODNEY STRONG VINEYARDS

NORTHERN SONOMA

RESERVE CABERNET SAUVIGNON



TASTING NOTES

"Our access to superb mountaintop and upper benchland vineyards allowed us the opportunity to harvest ample fruit from a selection of vineyard sites in an otherwise light harvest year. Late spring rains caused a poor set and a reduced crop in most cases in Sonoma County. Good fortune prevailed upon us however, as a warming trend in October produced an extended harvest, benefiting the Bordeaux varietals. We were able to bring in fruit that was plentiful in varietal character, ultimately bearing wines soft and elegant in style. Our 1995 Reserve Cabernet Sauvignon is blended with 13% Merlot and 10% Cabernet Franc for added structure. Aging for just over 23 months in a variation of new French and American oak barrels seemed to impart just enough spice to complement the fruit. The complex nose highlights the fine French oak component with forward dark fruits of dried cherry and plum. The flavors are elegant and balanced with sage and cedar undertones. Plenty of vanilla, black cherry, and chocolate flavors create an almost satin texture and finish with enough tannin to indicate its aging potential. I'll serve this wine with an herb crusted Filet Mignon or grilled lamb chops."