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Rick Sayre

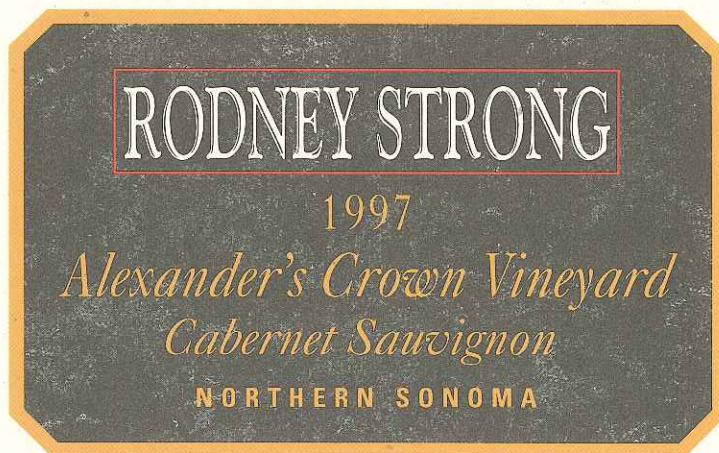
RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

- WINEMAKER: Rick Sayre
- VARIETAL: 82% Cabernet Sauvignon, 12% Merlot, 6% Cabernet Franc
- APPELLATION: 100% Alexander's Crown Vineyard, Alexander Valley
- ALCOHOL: 13.9%
- TOTAL ACIDITY: 0.63 gm/100ml
- pH: 3.67
- RESIDUAL SUGAR: 0.15%
- FERMENTATION / STORAGE: 18 months in 20% new French oak, 56% in new American oak and 24% in older French oak barrels

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1997
RODNEY STRONG VINEYARDS
 NORTHERN SONOMA
ALEXANDER'S CROWN VINEYARD
CABERNET SAUVIGNON



TASTING NOTES

A nearly perfect growing season with a warm dry spring and moderate temperatures is a factor leading to one of the most powerful Alexander's Crown Cabernet Sauvignons in years. Heavy rains in the late harvest were threatening but 23 years experience with this vineyard and our vineyard managers keeping a tight reign on grape quality guaranteed a rich and multi-layered wine.

Adding Cabernet Franc to the blend of Cabernet Sauvignon and Merlot for the first time has contributed to the wine's firmness. The wine's aromatics and flavors are equally concentrated and mirror well the new blend. The nose is heady with wild blackberry, dark brown sugar, a hint of chocolate-mint and roasting coffee with a note of spicy ribbon candy. Richly textured and firm, the mouth is filled with flavors from start to finish of ripe black fruits enriched with moist loamy earth character. Excellently balanced.

I'll enjoy the newest Alexander's Crown with Beef Tenderloin or a Rib Roast with fresh Thyme."

