

2004

CABERNET SAUVIGNON

ALEXANDER'S CROWN VINEYARD

ALEXANDER VALLEY

SINGLE VINEYARD

RODNEY STRONG

Alexander's Crown

"I employ traditional fermentation techniques, allowing the specific *terroir* of this vineyard to shine through. This favors a more bordelaise style with dark berry, earth, mint and herb."

RICK SAYRE, V.P. WINEMAKING

**Winemaker**

Rick Sayre

Blend100% Cabernet
Sauvignon**Appellation**

Alexander Valley

Alcohol

14.2%

TA

0.56 gm/100ml

pH

3.66

Residual Sugar

0.04%

Cellar & Fermentation

20 months in oak

96% French

4% American

**Place matters.**

Sonoma County, California



RODNEY STRONG

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ALEXANDER VALLEY / SINGLE VINEYARD

HISTORY

Alexander's Crown Vineyard produced the first Vineyard Designated Cabernet Sauvignon in Sonoma County. Planted by Rod Strong in 1971, the first vintage was the unforgettable 1974, which placed Sonoma County, and the Alexander's Crown, indelibly on "the map", not to mention garnering top honors by winning the Sweepstakes award at the Sonoma County Harvest Fair. Since then, it has continued to gain prominence over the years.

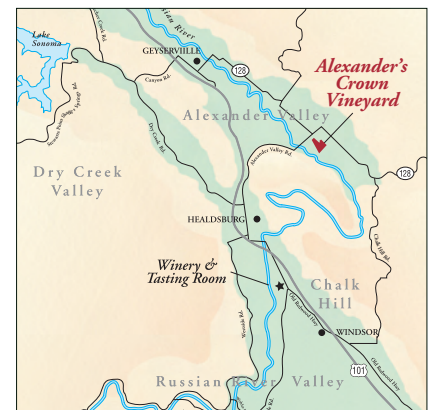
IN THE VINEYARDS

The Crown enjoys the coolest growing conditions of our cabernet vineyards, a major factor in its distinctive flavor profile. We grow three different clones of cabernet in Clough, Pleasanton and Positas series soils, all gravelly loams with slopes in almost every direction. Every change in soil, slope and direction provides opportunities for complexity, and in keeping with our philosophy, each unique section of the Crown vineyard is harvested separately, vinified separately and reassembled artfully into the multifaceted cabernet that we've known for thirty years.

This singular combination of slope, soil and climate allows me to consistently deliver fruit with complex flavors unique to the crown in every vintage. DOUG McILROY, WINEGROWING DIRECTOR

TASTING NOTES

Blackberry, red currant and fresh earth are core flavors with the Crown, and are accentuated by hints of mint and herbs. 20 months in primarily French oak adds a subtle toasty spice component, and both rounds and softens this elegant, Bordeaux styled cabernet into a graceful expression of the varietal that will entreat you to enjoy another glass. Drink this classic "collector's" cabernet sauvignon over the next 4 to 8 years.



WWW.RODNEYSTRONG.COM

Time :: Cellar for up to 8 years



Terroir :: The Crown



Taste :: Blackberry & Red Currant

