

RED MERITAGE
ALEXANDER VALLEY

Vintage: 2004

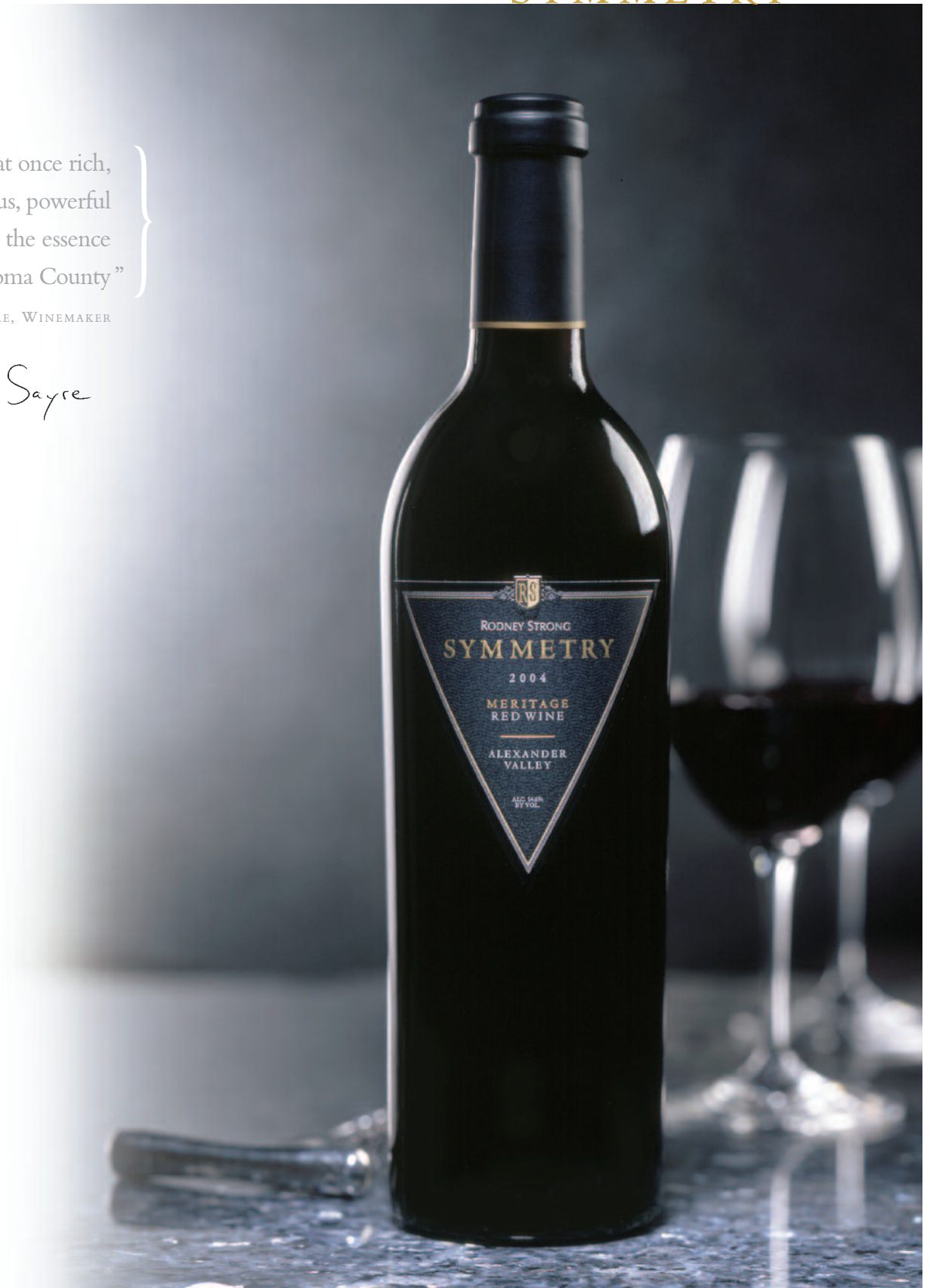
RODNEY STRONG

SYMMETRY

“This wine is at once rich,
harmonious, powerful
and elegant – the essence
of Sonoma County”

RICK SAYRE, WINEMAKER

Rick Sayre



Place matters.

Sonoma County, California



SYMMETRY

RODNEY STRONG VINEYARDS
2004 SYMMETRY MERITAGE RED WINE
ALEXANDER VALLEY

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ALEXANDER VALLEY

Vintage: 2004

Winemaker:	Rick Sayre
Blend:	71% Cabernet Sauvignon, 20% Merlot, 7% Malbec, 2% Petit Verdot
Appellation:	Alexander Valley, Sonoma County
Alcohol:	14.6%
Total Acidity:	0.63 gm/100ml
pH:	3.46
Residual Sugar:	0.03%
Cellar & Fermentation:	28 months in oak 93% French, 7% American

History

Celebrating the esteemed art of blending, the spirit of Symmetry is the true essence of Sonoma County winemaking. With nearly 40 years experience growing classic French grape varieties here, we select our best cabernet sauvignon, merlot, and other traditional Bordeaux grapes from mountain and hillside vineyards in Alexander Valley, where well-drained rocky soils combine with warm, sunny days and cool nights to provide ideal growing conditions.

{ This wine is at once rich, harmonious, powerful and elegant; a wine intended to be enjoyable on release, yet destined for years of further evolution in the bottle. }

In the Vineyards

Select areas within each vineyard are hand harvested individually, fermented separately, and aged for over two years in French and American oak barrels. Every barrel is tasted and graded, and only the highest are considered for the final blend. Once this careful blending is complete, we bottle and age the wine for an additional year prior to release.

Tasting Notes

The 2004 Symmetry greets you with an opulent bouquet of blackberries, ripe dark plums and sweet spices. The wine opens generously on the palate with layers of blackberry, cassis and plum framed with accents of dark chocolate and spice. The finish is persistent and smooth. This wine is at once rich, harmonious, powerful, and elegant; a wine intended to be enjoyable on release, yet destined for years of further evolution in the bottle. Savor it!