

CABERNET SAUVIGNON
ALEXANDER VALLEY

Vintage: 2005

RODNEY STRONG

Reserve Cabernet Sauvignon

“Full bodied and richly textured, this Cabernet displays intense aromas and flavors of black currant, sandalwood, white pepper and cocoa, with a smooth, lingering finish.”

RICK SAYRE, WINEMAKER

Rick Sayre



Place matters.

Sonoma County, California



RODNEY STRONG VINEYARDS
2005 CABERNET SAUVIGNON RESERVE
ALEXANDER VALLEY, SONOMA COUNTY

Winemaker:	Rick Sayre
Consulting Winemaker:	David Ramey
Blend:	100% Cabernet Sauvignon
Appellation:	Alexander Valley
Alcohol:	14.8%
TA:	0.64 gm/100ml
pH:	3.75
Residual Sugar:	0.09%
Cellar & Fermentation:	24 months in oak barrels, 93% French, 7% American

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Philosophy

Visitors to the winery often ask what "Reserve" cabernet means to us. It's simple. Reserve means the winemaker's careful blend of individual wines made from time tested, meticulously farmed sections of some of the very best vineyards in Alexander Valley. Select areas within each vineyard are hand harvested individually, fermented separately, and aged in the finest French oak barrels. After about six months, each lot is tasted and graded, and only the highest graded wines that display depth, concentration, and age worthiness are considered for Reserve cabernet. The blend is then assembled, and the wine is returned to barrels to facilitate flavor integration. The wine is aged an additional 12 to 18 months, depending on the vintage, before bottling.

In the Cellar

Beginning in 2005, our Reserve cabernet is created in our new small lot winemaking facility, a "winery within the winery." Under the direction of consulting winemaker David Ramey, we employ cutting edge techniques such as cluster pre-sorting, berry sorting, and extended maceration. With small tanks and equipment sized for the most discriminating vineyard selection process, our new facility is truly state-of-the-art, and represents the Klein family commitment towards producing the finest wines possible.

In the Vineyard

The 2005 vintage began with a rather late bud break during an unseasonably cool and wet spring. Record May rains luckily came before bloom for cabernet, and an average to cool summer further contributed to a harvest about three weeks later than normal. Fortunately harvest conditions were rain free with ideal temperatures for all varieties, and we finished bringing in our cabernet by the 14th of November.

Tasting Notes

Full bodied and richly textured, this cabernet displays intense aromas and flavors of black currant, sandalwood, white pepper and cocoa, with a smooth, lingering finish. If you have access to a cool dark place, lay some bottles of this Reserve down for up to a decade and patience will reward you!

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Reserve Cabernet

