

RED MERITAGE  
ALEXANDER VALLEY

*Vintage: 2005*

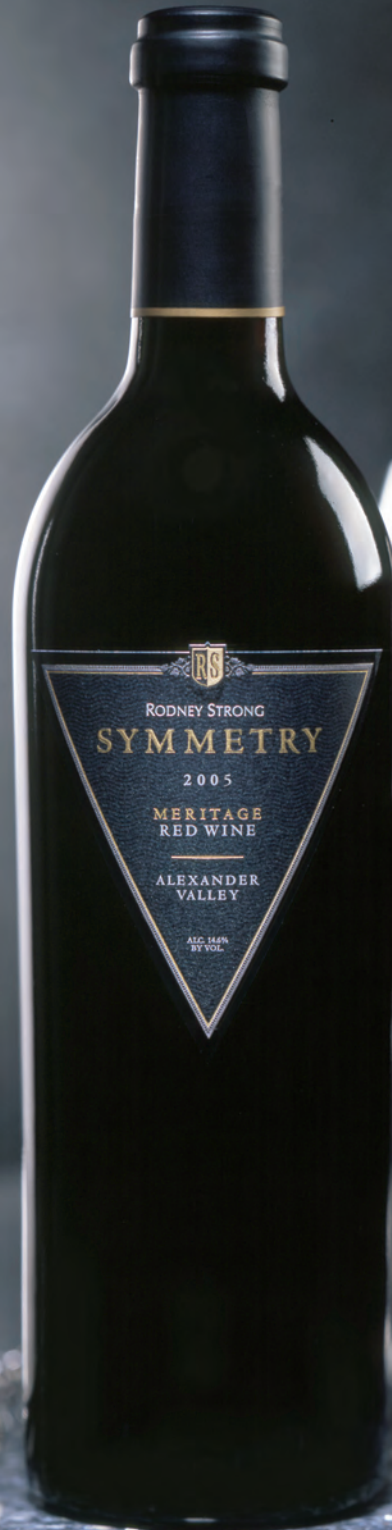
RODNEY STRONG

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  
2005 SYMMETRY MERITAGE RED WINE  
ALEXANDER VALLEY

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ALEXANDER VALLEY

*Vintage:* 2005

Winemaker:	Rick Sayre
Consulting Winemaker:	David Ramey
Blend:	73% Cabernet Sauvignon, 15% Merlot, 5% Cabernet Franc, 4% Petit Verdot, 3% Malbec
Appellation:	Alexander Valley, Sonoma County
Alcohol:	14.9%
Total Acidity:	0.62 gm/100ml
pH:	3.66
Residual Sugar:	0.05%
Cellar & Fermentation:	24 months in oak barrels, 100% French

### *Philosophy*

Celebrating the esteemed art of blending, Symmetry captures the essence of the Alexander Valley. With 40 years experience growing classic French grape varieties here, we select our best cabernet sauvignon, merlot, and other traditional Bordeaux grapes from the hills that overlook the valley, where well-drained rocky soils combine with warm, sunny days and cool nights to provide ideal growing conditions. 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 are considered for Symmetry. 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.

{ 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 Cellar*

Beginning in 2005, our Symmetry meritage 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 Bordelaise varieties, 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, and we finished bringing in the last of our Meritage fruit by the 2nd of November.

### *Tasting Notes*

The 2005 Symmetry greets you with a generous bouquet of blackberries, ripe dark plums, sweet spices, and a hint of chocolate. It opens boldly on the palate with layers of blackberry, cassis, smoky dark chocolate and brown spice. This mouth-filling wine is rich, silky in texture, expansive, and quite long on the finish, and manages to be at once harmonious, powerful, and elegant. Intended to be enjoyable on release, Symmetry is destined for years of further evolution in the bottle. Savor it!