

*"This year's Alexander's Crown is abundant in plummy aromas with an interplay of mocha and sweet, earthy tones. Flavors of blueberry and orange zest mingle with a sweet spice from a predominance of French oak barrel aging."*

*Rick Sayre*

RICK SAYRE, WINEMAKER

#### TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 99% Cabernet Sauvignon, 1% Merlot

APPELLATION: Alexander Valley

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.60 gm/100ml

pH: 3.70

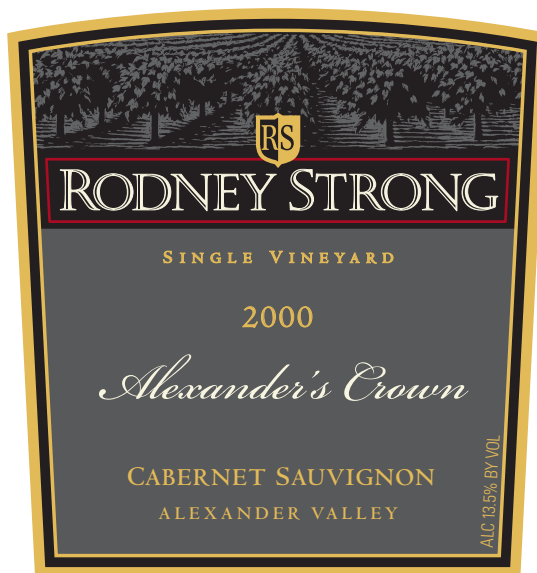
RESIDUAL SUGAR: 0.15%

FERMENTATION / CELLARING:

20 months in 74% older and new French oak, 26% new American oak.

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2000  
 RODNEY STRONG VINEYARDS  
 ALEXANDER VALLEY  
**ALEXANDER'S CROWN**  
**CABERNET SAUVIGNON**



#### TASTING NOTES

The 2000 vintage is the 26<sup>th</sup> vintage of the legendary Alexander's Crown Cabernet Sauvignon. The Alexander's Crown Vineyard, poised on top of a perfect rise in Alexander Valley, benefits as it rises to take advantage of the full day's arch of sun.

The Russian River's proximity to the "Crown" acts as a cooling moderator to the warm days of summer and fall. Complete maturity of fruit yields an intriguing round and full palate of flavors and earthy aromas.

This year's Alexander's Crown is abundant in plummy aromas with an interplay of mocha and sweet, earthy tones. Flavors of blueberry and orange zest mingle with a sweet spice from a predominance of French oak barrel aging.

Try a prime rib with Cabernet Jus – an elegant standard but a special match for our 2000 Alexander's Crown Cabernet."

