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*Rick Sayre*

RICK SAYRE, WINEMAKER

#### TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 86% Cabernet Sauvignon,  
5% Merlot, 5% Cabernet Franc,  
2% Petite Sirah, 2% Syrah

APPELLATION: Sonoma County

ALCOHOL: 13.8%

TOTAL ACIDITY: 0.60 gm/100ml

pH: 3.63

RESIDUAL SUGAR: 0.15%

FERMENTATION / CELLARING:

17 months in French and American oak.

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2000

RODNEY STRONG VINEYARDS

SONOMA COUNTY

CABERNET SAUVIGNON



#### TASTING NOTES

"Our 2000 Sonoma Cabernet is the model of what I aim for when making this wine year after year. It should be a wine that you can drink alone or with food, and one so delicious that you want another glass.

Very similar to 1997, the 2000 harvest produced a balanced crop giving our red wines very generous fruit character.

This wine exudes a perfume of juicy black fruits such as blackberry and black cherry. Its brilliant dark color indicates an inviting mouth full of flavors. Nuances of cedar, almond and earth intermingle with sweet currant and blackberry flavors and it finishes supple and rich.

This is the wine that I take on picnics or to parties where grilled chicken with a dense barbeque sauce or plump juicy hamburgers is on the menu."

