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*Rick Sayre*

RICK SAYRE, WINEMAKER

## TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: Merlot

APPELLATION: Sonoma County

ALCOHOL: 13.8%

TOTAL ACIDITY: 0.59 gm/100ml

pH: 3.52

RESIDUAL SUGAR: 0.15%

CELLARING: 14 months in 92% American Oak and 8% French Oak.

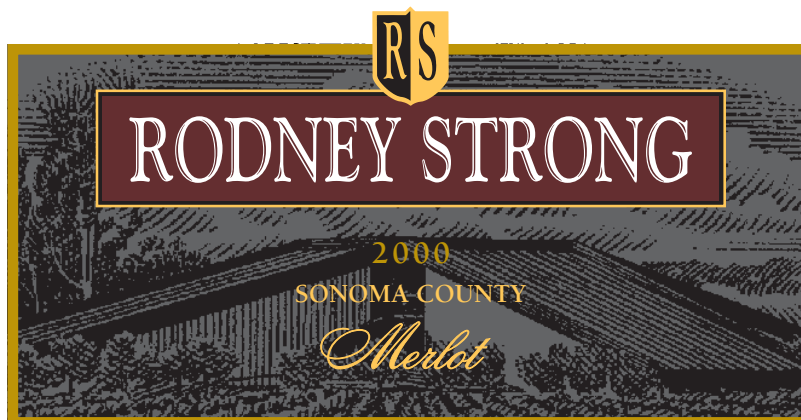
[www.rodneystrong.com](http://www.rodneystrong.com)

2000

RODNEY STRONG VINEYARDS

SONOMA COUNTY

MERLOT



## TASTING NOTES

The harvest of 2000 underscores why we prefer Merlot grown in warmer appellations. To optimize the bright fruit character of Merlot, I feel it needs warmer temperatures to develop fruit flavors without the stemmy or green character found in Merlot grown in cool climate regions.

August of 2000 cooled off considerably from previous warm months leaving much of the harvest to ripen slowly; however, our Merlot thrived in regions we selected

specifically to take advantage of long warm days.

The result is another delicious Merlot that captures lovely cherry-berry fruit. A perfumed bouquet of Royal Anne cherries, blueberry and cola is touched with a slight licorice note. The licorice also delicately mingles on the palate with flavors of raspberry, cassis and a hint of smoke.

I like to drink our Sonoma County Merlot with a tangy, meat sauced pasta dish and plenty of toasted sourdough garlic bread."

