



"The very personality of our 2001 Chalk Hill Chardonnay is reminiscent of the behavior of the harvest. It has a beautiful counter-balance of character – a wonderful creamy full and round quality, mixed with a crisp and fresh character."

Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 100% Chardonnay

APPELLATION: Chalk Hill

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.59 gm/100ml

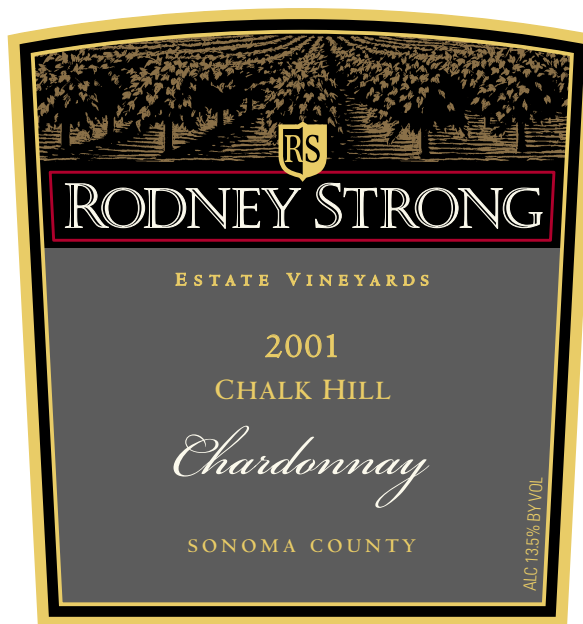
pH: 3.40

RESIDUAL SUGAR: 0.24%

FERMENTATION: Barrel fermented 10 months in 94% French Oak, 95% Malolactic fermentation

www.rodneystrong.com

2001
RODNEY STRONG VINEYARDS
 SONOMA COUNTY
CHALK HILL
CHARDONNAY



TASTING NOTES

This was the harvest of great variation with regard to temperatures. Starting with frost in April, a heat spell in June, then cooling down in September, crush was contained to a manageable pace.

The high temperatures made harvesting early very tempting, however, we didn't 'react' but waited instead. As nature would have it, cooler temperatures in the early fall months allowed greater hang time and complex rich flavors in the resulting wines.

The very personality of our 2001 Chalk Hill Chardonnay is reminiscent of the behavior of the harvest. It has a beautiful counter-balance of character – a wonderful creamy full and round quality, mixed with a crisp and fresh character.

The aromatics are of sweet fruit, such as peach and honey, with slight notes of very ripe pineapple. A wonderful balance of toasty oak notes against a citrus background make for an intriguing wine.

The palate is round and opulent with honeydew melon and peach flavors. A delicate mix of oak and white pepper notes mingles with an ever so subtle hint of lime to finish lush and flavorful.

The creamy body of this wine will complement a delicate seafood dish such as curried scallops or would be a very special treat with a vegetarian dish such as acorn squash stuffed with a medley of mushrooms and tarragon."

