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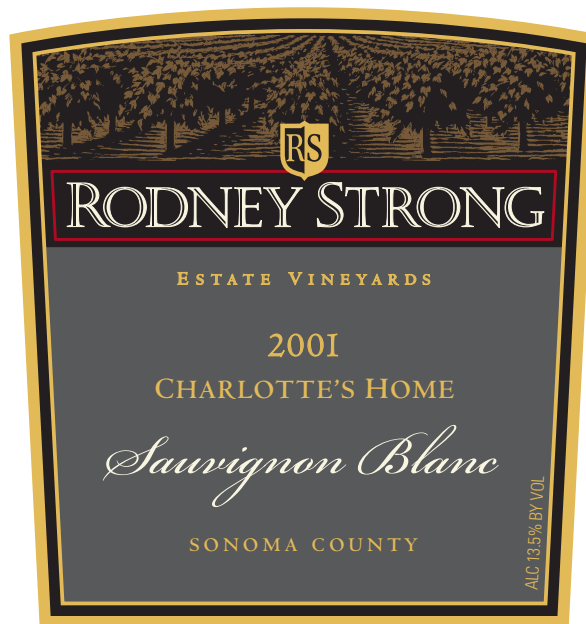
Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre
VARIETAL: 99% Sauvignon Blanc, 1% Semillon
APPELLATION: Sonoma County—88% Alexander Valley, 12% Russian River Valley
ALCOHOL: 13.5%
TOTAL ACIDITY: 0.60 gm/100ml
pH: 3.35
RESIDUAL SUGAR: 0.33%
FERMENTATION: 10% barrel fermented sur lie in American oak for 3 months, 90% cold fermented in stainless steel tanks.
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2001
RODNEY STRONG VINEYARDS
 CHARLOTTE’S HOME
SAUVIGNON BLANC



TASTING NOTES

Our Charlotte’s Home vineyard, composed of well-drained sandy loam soils underlain with gravel, reaps the warm Alexander Valley sunshine. This vineyard continues to give me the tropical fruit driven character that I prefer in this variety. We also harvested our first crop of new Sauvignon Blanc from our Russian River Vineyard. A blend of 12%, it provides a little cool-climate citrus and just a touch of grassy spice.

It was an almost picture perfect harvest year in terms of weather. Especially in September when cooler temperatures treated us to longer hang time for optimum flavor and varietal character. Again our patience and experience paid off as we waited out the warm days of August to pick the bulk of the Sauvignon Blanc in September.

The combination of barrel-fermented wine (about 10%) and wine fermented cold in stainless steel tanks (90%), allows for some texture and suppleness as well as crisp fruit character.

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As spring and summer approach, I think of a Sauvignon Blanc poached salmon – an easy recipe you can find on our web site. For a refreshing treat, try a Charlotte’s Home Sorbet.”

