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Rick Sayre

RICK SAYRE, WINEMAKER

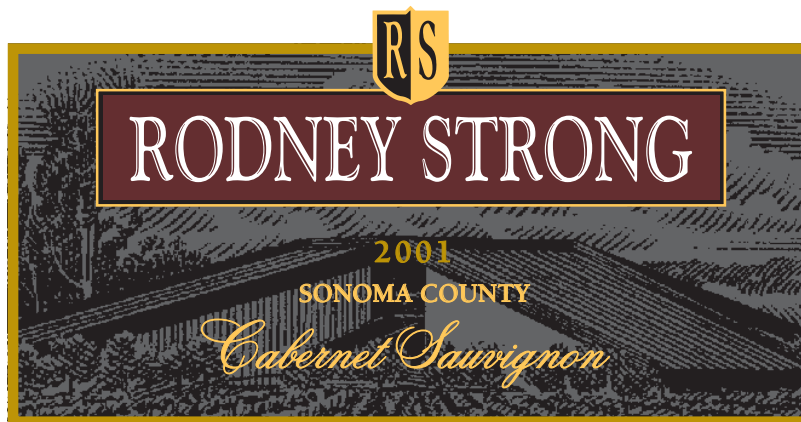
TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre
 VARIETAL: Cabernet Sauvignon,
 APPELLATION: Sonoma County
 ALCOHOL: 13.6%
 TOTAL ACIDITY: 0.59 gm/100ml
 pH: 3.62
 RESIDUAL SUGAR: 0.03%
 FERMENTATION / CELLARING:
 16 months in French and American oak.

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2001

RODNEY STRONG VINEYARDS SONOMA COUNTY CABERNET SAUVIGNON



TASTING NOTES

“Our 2001 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, expresses true varietal character and be so delicious that you want another glass.

We grow and source fruit for this wine from our estate and specially selected vineyards primarily in the Alexander Valley. The Alexander Valley, with its warm sunny days and cool nights combined with well-drained benchland, mountain, volcanic, and alluvial soils produces cabernet sauvignon with full body, black fruits and supple tannins.

The 2001 growing season started off with a very cold early spring, followed by the warmest May on record. As a result of this, bloom occurred two weeks earlier than normal with a smaller than average fruit set. The summer and early fall temperatures cooled, allowing for excellent “hang-time,” resulting in full flavor maturity, ripe tannins and concentrated flavors.

Aromas of blackberries, black cherries, vanilla and cedar carry through into the flavor of this full-bodied wine. Additional layers of cassis and cocoa are enveloped by soft, mature tannins and a long, rich finish. The varietal makeup is 87% cabernet sauvignon with small amounts of cabernet franc and merlot blended for accent flavors and texture.”

