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Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: Chardonnay

Appellation: Sonoma County

ALCOHOL: 13.8%

TOTAL ACIDITY: 0.55 gm/100ml

pH: 3.54

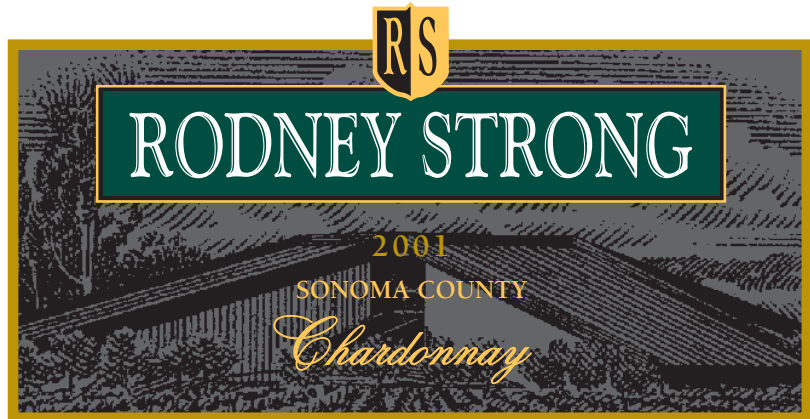
RESIDUAL SUGAR: 0.23%

FERMENTATION / STORAGE:

43% barrel fermentation, 57% cold fermentation in stainless steel and 100% malolactic fermentation. American and French oak barrel aging.

www.rodneystrong.com

2001
RODNEY STRONG VINEYARDS
SONOMA COUNTY
CHARDONNAY



TASTING NOTES

The Sonoma County Chardonnay is drawn from select vineyards throughout the county with a large percentage sourced from the renown Russian River Valley. This provenance provides ideal climatic conditions for Chardonnay in particular, and allows for a regional style that maintains consistency from year to year, and can really shine in a great year like 2001.

In 2001, all of the summer's heat spikes ended by early August and cool autumnal weather followed with no rain. The result was a crop of good to excellent fruit.

Of a pale golden hue, our 2001 Sonoma County Chardonnay has aromas of lemon custard, fresh pineapple and Comice pear. The bouquet is so fresh that it invites a taste and delivers the same crisp fruit quality on the palate.

Yellow apple, kiwi and apple pie spice present a medium bodied wine that finishes with a subtle note of vanilla and cream.

Our 2001 Sonoma County Chardonnay is a pretty wine to enjoy now, as a fine aperitif or an excellent choice for light fruits of the sea.

Log on our website for recipe suggestions for this delicious wine at www.rodneystrong.com.

