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Rick Sayre

RICK SAYRE, WINEMAKER

Technical Analysis

WINEMAKER: Rick Sayre

BLEND: 92% Merlot with Cabernet Sauvignon and Cabernet Franc

APPELLATION: Sonoma County

ALCOHOL: 13.8%

TOTAL ACIDITY: 0.62 gm/100ml

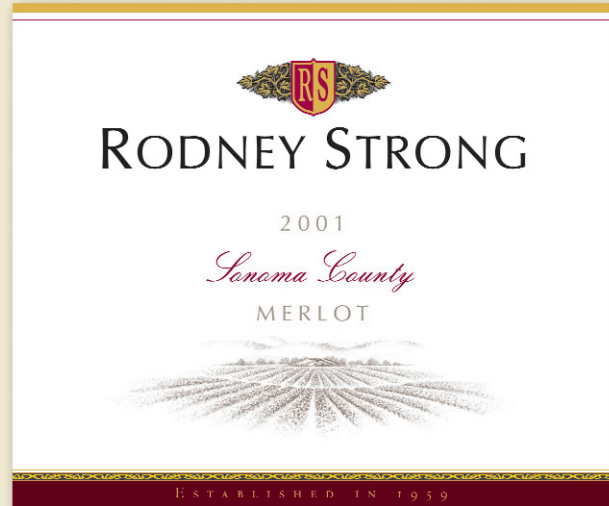
pH: 3.57

RESIDUAL SUGAR: 0.03%

FERMENTATION / CELLARING:
14 months in oak, 90% American,
10% French

www.rodneystrong.com

2001 RODNEY STRONG VINEYARDS SONOMA COUNTY MERLOT



Tasting Notes

To some people, merlot may seem like the new kid on the block. But at Rodney Strong Vineyards we've been growing it since the early 1970's, when Rod Strong first planted merlot in Geyserville, the heart of the Alexander Valley. Today we farm over 100 acres in the Alexander Valley and the northern portion of the Russian River Valley. Together, these areas display the bright, red fruit character of the Russian River with the deep dark fruit flavors and mature tannins of the warmer Alexander Valley.

The 2001 vintage started off very cold, heated up quickly in May, and then settled into a moderate summer and autumn that stayed rain-free through harvest. These are ideal harvest conditions for a noteworthy vintage, and patient winemakers benefited from the extended maturation time, which typically allows for optimal flavor accumulation in the fruit.

Plum and blueberry flavors predominate in this soft, rich, mouth filling merlot, and are enhanced by aging a full 14 months in primarily American oak, for a toasty, spicy vanilla character, and a lingering berry-cream finish. Drink this satisfying merlot over the next 2 to 4 years.

