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Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 100% Chardonnay

APPELLATION: Chalk Hill

ALCOHOL: 13.62%

TOTAL ACIDITY: 0.6 gm/100ml

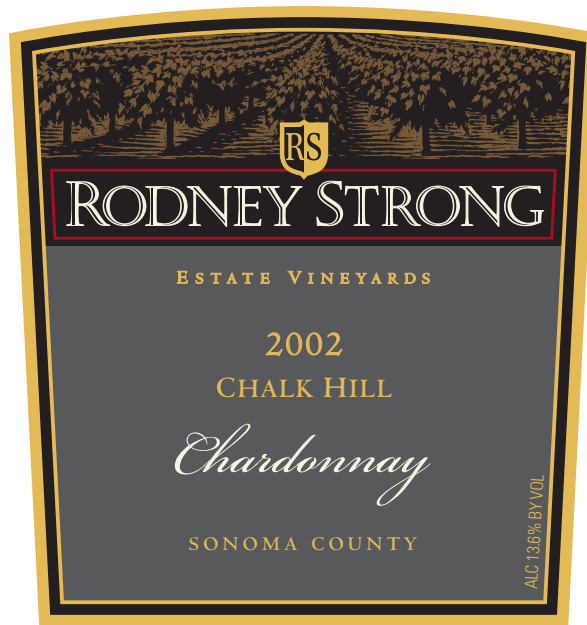
pH: 3.46

RESIDUAL SUGAR: 0.21%

FERMENTATION: 10 months in 93% French Oak, 4% European Oak, 97% Barrel fermented, 97% Malolactic fermentation

www.rodneystrong.com

2002
RODNEY STRONG VINEYARDS
 SONOMA COUNTY
CHALK HILL
CHARDONNAY



TASTING NOTES

The establishment of the Chalk Hill appellation was spearheaded by our founder Rod Strong in 1983. Rod planted our original Chalk Hill Vineyard in 1971, and released the first "Chalk Hill Vineyard" designated wine in 1978. He recognized the region as distinct from the rest of Russian River Valley for the unique chalky white soils, which impart a subtle mineral character to wines grown there.

In 2002, the typically long, mild, sun-drenched afternoons of Chalk Hill were enhanced by a pleasantly warm summer, giving great ripeness and fruit character in our chardonnay vineyards. Barrel fermentation in new and seasoned French oak added toasty vanilla and spice complexities, and during 10 months of barrel ageing, we regularly stirred the "lees" in barrel, which gives a certain fullness and creamy texture on the palate. Encouraging malolactic fermentation added additional character, and in the glass the wine is both creamy and crisp, with abundant fruit character, mineral, and toasty oak flavors. This medium to full-bodied chardonnay possesses beautiful balance and texture while displaying bright citrus, tropical and green apple flavors and delightful natural acidity. Enjoy over the next 1-3 years."

