

"Our 2002 Charlotte's Home Sauvignon Blanc has a bouquet unabashed with peach and honeydew melon aromas and just a touch of fresh mown grass. Succulent flavors of sweet Fuji apple and lime zest encircle the palate and finish along with fresh harvested almond notes."

Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 99% Sauvignon Blanc, 1% Semillon

APPELLATION: Sonoma County

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.60 gm/100ml

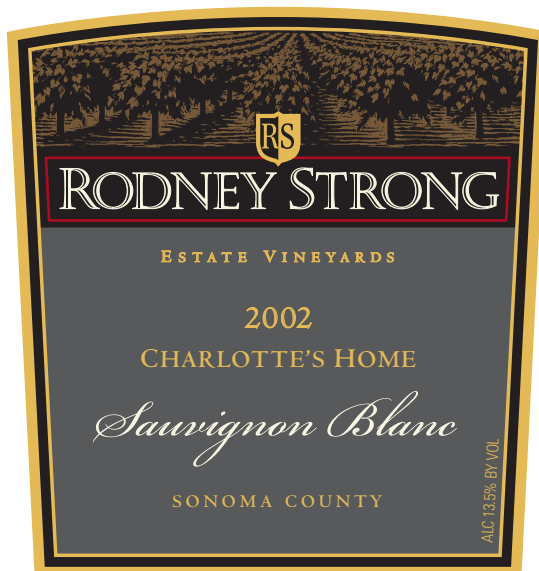
pH: 3.30

RESIDUAL SUGAR: 0.22%

FERMENTATION: 10% barrel fermentation in new American oak. Underwent malolactic fermentation. 90% cold fermented in stainless steel.

www.rodneystrong.com

2002
RODNEY STRONG VINEYARDS
 SONOMA COUNTY
CHARLOTTE'S HOME
SAUVIGNON BLANC



TASTING NOTES

A vineyard with a legacy for producing classic Sauvignon Blanc, Charlotte's Home Vineyard and prized Russian River vineyards are intermingled to provide for precise conditions conducive to the tropical fruit and fresh, crisp style that I prefer.

Our 2002 vintage benefited from lingering cool conditions early in the season and warmer, but not overly hot, temperatures in the summer months. Grapes arrived with generous varietal character, long on fruit and ripened to full maturity.

A delicious wine with bright, forward aromas and luscious flavors marks the result of nature's contribution. Cold fermentation in stainless steel to retain freshness and 10% barrel and malolactic fermentation are winemaking contributions that help retain a perfect balance of crisp character and complexity.

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Log onto our website for a recipe for "Prawn Nectar." This dish was designed to match our 2002 Charlotte's Home Sauvignon Blanc perfectly.....enjoy!"

