



*"Bright lemon and apple aromas mingle with hints of toasty barrel complexity, and on the palate, pear and pineapple with spice and refreshing acidity will have you coming back for another glass. Enjoy this lively chardonnay now and over the next couple of years."*

*Rick Sayre*

RICK SAYRE, WINEMAKER

## TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: Chardonnay

Appellation: Sonoma County

ALCOHOL: 13.49%

TOTAL ACIDITY: 0.55 gm/100ml

pH: 3.47

RESIDUAL SUGAR: 0.17%

FERMENTATION / STORAGE:

67% barrel fermented, 33% cold fermented in stainless steel. Barrel fermented portion aged 5 months in 90% new oak, American and French. 93% malolactic fermentation.

[www.rodneystrong.com](http://www.rodneystrong.com)

2002

RODNEY STRONG VINEYARDS

SONOMA COUNTY

CHARDONNAY



## TASTING NOTES

Nearly four decades ago we discovered that the west and southwestern regions of Sonoma County are ideal for growing Chardonnay grapes. The cool maritime influence of the Pacific Ocean arriving reliably in the form of fog each summer evening maintains the bright natural acidity that is key to the balance of any fine chardonnay, while the warm summer afternoons we enjoy ensure plenty of ripe fruit character. A combination of estate grown and locally farmed fruit, we source the benchland and alluvial soils from some 300 acres of vineyard in the Russian River, Chalk Hill, and Sonoma Coast appellations in the making of this wine.

The 2002 vintage will go down as a classic year for ripe, juicy fruit flavors thanks to an especially nice, warm growing season. We barrel fermented two thirds of this wine, and aged that portion in barrel for just 5 months, to offer the wine a touch of brown spice and vanilla, while cold fermenting the remainder to retain all of that attractive fruitiness. Bright lemon and apple aromas mingle with hints of toasty barrel complexity, and on the palate, pear and pineapple with spice and refreshing acidity will have you coming back for another glass. Enjoy this lively chardonnay now and over the next couple of years."

