

"This medium to full-bodied chardonnay possesses beautiful balance and texture while displaying bright citrus, tropical and green apple flavors and delightful natural acidity"

Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 100% Chardonnay

APPELLATION: Chalk Hill

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.56 gm/100ml

pH: 3.41

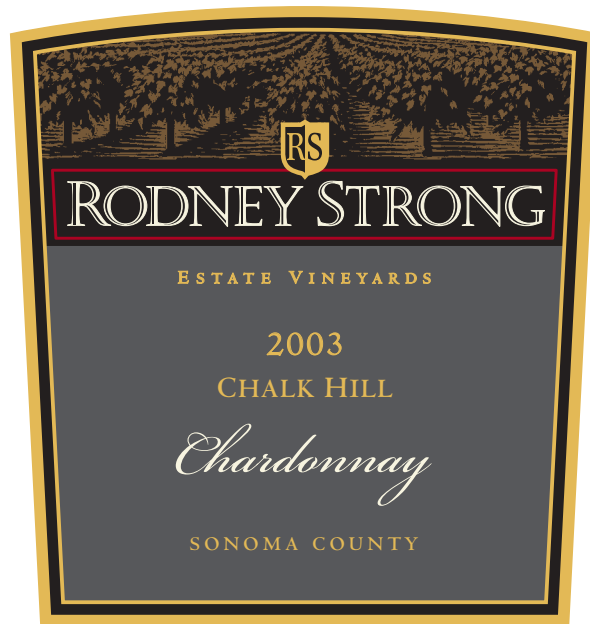
RESIDUAL SUGAR: 0.24%

CELLAR & FERMENTATION:

97% fermented in French oak barrels (40% new), 95% malolactic, aged 10 months

www.rodneystrong.com

2003
RODNEY STRONG VINEYARDS
 SONOMA COUNTY
CHALK HILL
CHARDONNAY



TASTING NOTES

Our founder Rod Strong planted chardonnay in our original Chalk Hill Vineyard in 1965, and later spearheaded the establishment of the Chalk Hill Viticultural Area in 1983. He recognized the region as distinct from the rest of Russian River Valley for its unique chalky white soils, which impart a subtle mineral character to wines grown there.

The 2003 vintage began with a long wet spring, which delayed bloom and reduced yields for early varieties like chardonnay. A relatively cool summer delayed harvest initially, but a September heat wave allowed everything to catch up, and we finished picking all of this chardonnay by the end of September.

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 with delightful natural acidity. Enjoy over the next 1-3 years.

