

“Light, crisp, and highly aromatic, the warmer climate Alexander Valley fruit gives the wine ripe pear and melon character, while the ocean cooled Russian River fruit offers citrus, mineral, and traditional herbaceous character.”

Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 99% Sauvignon Blanc, 1% Semillon

APPELLATION: Sonoma County (51% Alexander Valley, 49% Russian River Valley)

ALCOHOL: 13.67%

TOTAL ACIDITY: 0.59 gm/100ml

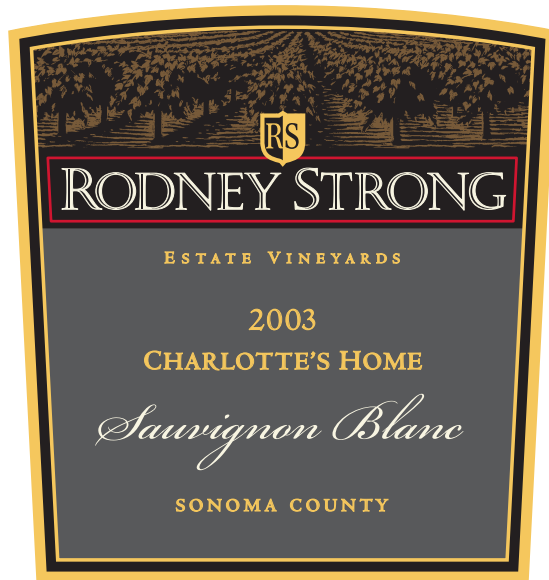
pH: 3.43

RESIDUAL SUGAR: 0.22%

FERMENTATION: 86% cold fermented in stainless tanks with no malolactic, 14% barrel fermented in new American oak barrels with completed malolactic.

www.rodneystrong.com

2003
RODNEY STRONG VINEYARDS
 SONOMA COUNTY
CHARLOTTE’S HOME
SAUVIGNON BLANC



TASTING NOTES

“Rod Strong established our heritage sauvignon blanc vineyard in 1971, naming it Charlotte’s Home in honor of his wife. Today that vineyard remains the core of our Charlotte’s Home sauvignon blanc, along with other select estate vineyards in the Alexander Valley as well as the Russian River Valley.

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

Light, crisp, and highly aromatic, the warmer climate Alexander Valley fruit gives the wine ripe pear and melon character, while the ocean cooled Russian River fruit offers citrus, mineral, and traditional herbaceous character. Together, the two valleys make a classic Sonoma County sauvignon blanc that is fresh, lively, and will drink beautifully over the next 1 to 2 years.”

