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Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 100% Chardonnay

APPELLATION: Chalk Hill

ALCOHOL: 15.07%

TOTAL ACIDITY: 0.53 gm/100ml

pH: 3.55

RESIDUAL SUGAR: 0.12%

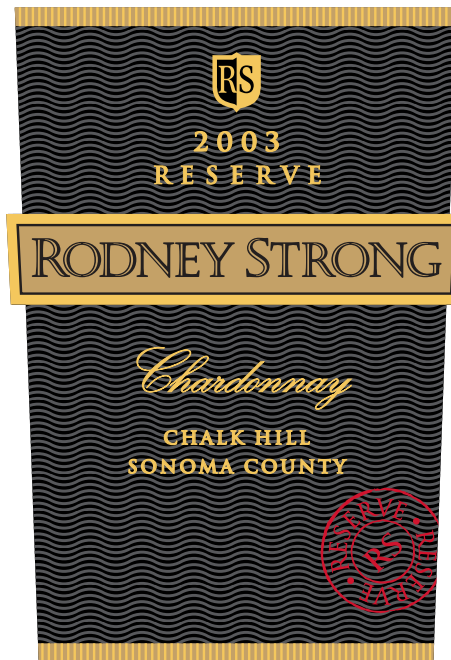
FERMENTATION / CELLARING:

100% fermented in French oak barrels
(3% new) 100% malolactic, aged
10 months

www.rodneystrong.com

2003

RODNEY STRONG VINEYARDS CHALK HILL, SONOMA COUNTY RESERVE CHARDONNAY



TASTING NOTES

Our founder Rod Strong spearheaded the establishment of the Chalk Hill appellation in 1983. 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.

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.

Each Chardonnay vineyard, and each "block" from within each vineyard, was harvested separately, vinified separately, and evaluated individually as a potential Reserve component. After fermenting in new French oak barrels, this wine was aged "sur lie", or on its spent yeast cells, for 10 months. Frequent stirring of these lees added a creamy texture to an already full-bodied wine, making for a rich, plush mouth feel. Powerful aromas of vanilla, hazelnut, and tropical fruit join stone fruits and toasty oak on the palate, adding up to a compelling and thoroughly satisfying experience for true Chardonnay lovers.

