

RODNEY STRONG

CHARDONNAY

*Vintage:* 2004

*Chalk Hill*



“Creamy and  
crisp, with abundant  
fruit character,  
mineral and toasty  
oak flavors”

RICK SAYRE, WINEMAKER

*Rick Sayre*

Place matters. *Try ours.*



## CHARDONNAY

*Vintage: 2004*

RODNEY STRONG VINEYARDS  
2004 CHALK HILL CHARDONNAY  
ESTATE VINEYARDS

|                        |   |
|------------------------|---|
| Winemaker:             | Rick Sayre  |
| Blend:                 | 100% Chardonnay   |
| Appellation:           | Chalk Hill  |
| Alcohol:               | 13.7 %  |
| Total Acidity:         | 0.56 gm/100ml   |
| pH:                    | 3.41  |
| Residual Sugar:        | 0.26%   |
| Cellar & Fermentation: | 93% cold fermented in French oak barrels, (26% new),<br>93% malolactic, aged 9 1/2 months |

*History*

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 region's chalky, ash soil imparts a subtle mineral quality like no other. }

*In the Vineyards*

The 2004 vintage began with an early bud break during an unseasonably warm March, followed by a contrastingly cool April. After a normal May and June, July and the first part of August were on the cool side, but by the end of August, harvest was well underway as a heat spell got ripening going strong and early for most varietals, with all of our chardonnay in by September 16th..

*Tasting Notes*

Barrel fermentation in new and seasoned French oak added toasty vanilla and spice complexities, and during 9 1/2 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. Enjoy over the next 1-3 years.



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*Chalk Hill*