

“As we work with our Alexander Valley vineyards we anticipate the budding harvest and the flavor profiles we might expect from the red Bordeaux varietals that we have planted there. The collective conditions of climate, the mountain and hillside vineyard sites we source for **Symmetry**, and what we know of the fruit from past vintages, help us gage our winemaking.

“The beautifully perfumed bouquet of plum, blackberry and sage hints at the depth of fruit on the palate.”

The forward fruit character of the 1998 vintage dictated we complement and enhance its suppleness with the use of a small portion of French oak along with the American oak that we normally use in **Symmetry's** two year regime of cellaring.

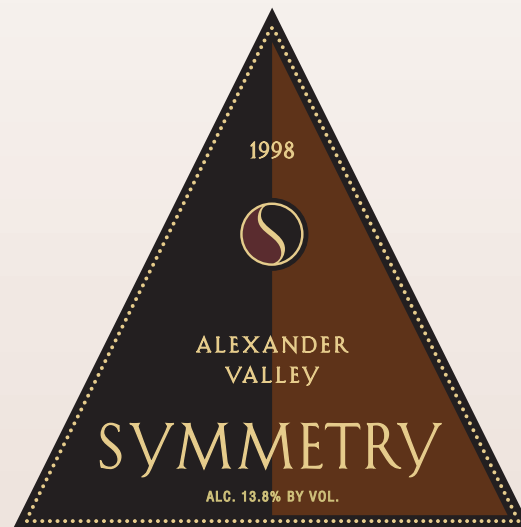
Once I have lived with the wines through their fermentation and barrel aging, I refine the blend of Cabernet Sauvignon, Merlot and Cabernet Franc to achieve maximum balance.

At its release our 1998 **Symmetry** follows its predecessors with the same opulence it is noted for. The beautifully perfumed bouquet of plum, blackberry and sage hints at the depth of fruit on the palate. Flavors of fig, blackberry and a touch of mushroom expand while the wine finishes with nuances of white pepper and roasted nuts.

A Grilled Sirloin Steak with Blue Cheese and Walnut Butter is simple to prepare but a dynamic pairing with the **Symmetry**. For something different try it with the Chocolate Ricotta Cake with fresh raspberry sauce found in our recipe file on our website, www.rodneystrong.com.”

Rick Sayre

RICK SAYRE, WINEMAKER



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Varietal Blend

63% Cabernet Sauvignon, 28% Merlot,
9% Cabernet Franc

Appellation 100% Alexander Valley

Alcohol 13.8%

Total Acid 0.64gm/100ml

pH 3.54

Residual Sugar 0.15

Cellaring

Two years in 52%
American oak and 48%
French oak (20% older)