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Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 95% Cabernet Sauvignon, 5% Merlot

APPELLATION: Alexander Valley

ALCOHOL: 13.9%

TOTAL ACIDITY: 0.64 gm/100ml

pH: 3.52

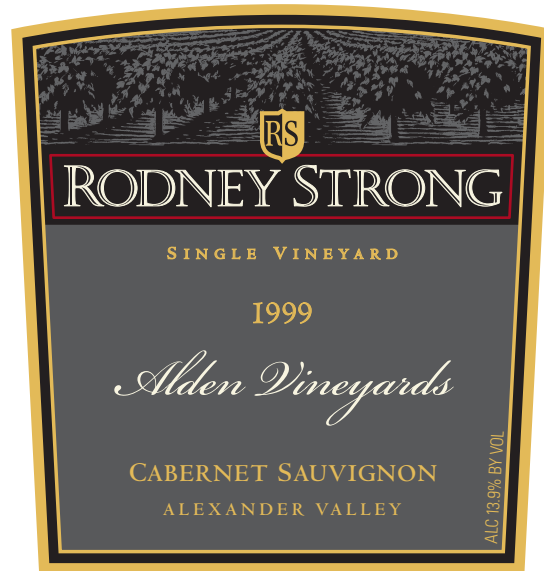
RESIDUAL SUGAR: 0.15%

FERMENTATION / CELLARING:

24 months in 78% new and seasoned American oak barrels and 22% new French oak barrels.

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1999
RODNEY STRONG VINEYARDS
 ALEXANDER VALLEY
ALDEN VINEYARDS
CABERNET SAUVIGNON



TASTING NOTES

The Alden Vineyards, situated at elevations of 900 to 1,100 feet, were met with harvest conditions tailor made for their Alexander Valley location. At higher elevations the prolonged cooler temperatures combined with the overcast mornings of spring and early summer ripened fruit slowly. However, exact ripeness was achieved as the warm temperatures of September took over.

Year round, hands-on attention to this prime site has created a wine truly made in the vineyard. Separate blocks of Cabernet and Merlot are planted and trellised specific to their special location to optimize intense varietal character.

The 1999 Alden Vineyards Cabernet Sauvignon is a delight as its bouquet expands immediately with a rich perfume. Red raspberry, currant and gardenia aromas are expansive as white pepper and cola flavors suggest the proper compliment of oak aging.

Red cherry candy, a bit of strawberry and chocolate flavors expand on the palate while a slight impression of hickory and mint combine to create a lingering and delicious finish.

A memorable wine to pair with a memorable dish! Beef Wellington with Gorgonzola plus a roaring fire should create a fantastic dining experience."

