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Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

VARIETAL: 97.5% Pinot Noir, 2.5% Syrah

APPELLATION: Russian River Valley,
Sonoma County

ALCOHOL: 14.4%

TOTAL ACIDITY: 0.57 gm/100ml

pH: 3.66

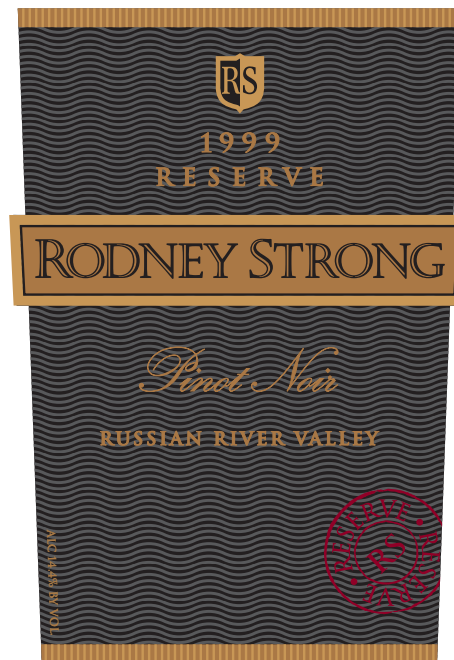
RESIDUAL SUGAR: 0.15%

FERMENTATION / CELLARING: 12 months in
54% new French oak barrels.

www.rodneystrong.com

1999

RODNEY STRONG VINEYARDS RUSSIAN RIVER VALLEY, SONOMA COUNTY RESERVE PINOT NOIR



TASTING NOTES

As one of the original modern pioneers of Pinot Noir farming in the Russian River Valley, we know well what to expect from the combination of climate and Pinot Noir vines. One of the few aspects of winemaking I can influence is the selection of specific Pinot Noir clones that will thrive in either of our Estate Vineyard blocks.

Each clone produces very distinct fruit and flavor components of Pinot Noir. Our Reserve Pinot Noir is a blend of fruit from a select few of the vineyard clones that share a strength and depth of fruit that combine to make a sumptuous wine with ample strength.

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As one of the most versatile food wines, Pinot Noir pairs beautifully with many cuisines. Experiment with it or log on to our website at www.rodneystrong.com and find our Ahi Tuna Salad recipe for a sensational match with our 1999 Reserve Pinot Noir."

