

RODNEY STRONG
SONOMA COUNTY
MERLOT

2013 MERLOT
SONOMA COUNTY



OUR STORY

At Rodney Strong Vineyards we focus on modern artisan winemaking, exclusively from Sonoma County, California. Our family-owned winery is committed to quality wines and to protecting our resources for the future. We are solar powered, certified sustainable, practice Fish Friendly Farming and Sonoma County's first carbon neutral winery.

HISTORY

At Rodney Strong Vineyards we've been growing Merlot since the early 1970's, when Rod Strong first planted it in Geyserville, the heart of Alexander Valley. Today we continue to farm Merlot in three estate vineyards in Alexander Valley, where it grows into grapes that display the deep dark fruit flavors and mature tannins typical of a warmer American Viticultural Area.

THE VINTAGE & VINEYARD

2013 was the kind of growing season that most would wish we could have every year; a dry, frost-free spring, a warm summer without heat spikes, and a warm rain free autumn that allowed for picking the grapes perfectly mature. Warm days with cool evenings prevailed in September which kept sugar accumulation at an even pace and allowed acidity to remain in the fruit. We harvested the Merlot to make this wine in September and October under ideal conditions.

TASTING NOTES

Our 2013 Sonoma County Merlot is lush with predominate notes of blackberries, black cherry and plum with a hint of dried herbs. This wine is silky and voluptuous with soft tannins and finishes with a touch of dried cocoa and vanilla. The luscious dark fruit flavors are enhanced by aging in small French and American oak barrels. Enjoy this Merlot over the next two to four years with grilled vegetables, spaghetti and meatballs or grilled Italian-style sausages.



RODNEY STRONG
VINEYARDS
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WINEMAKER Rick Sayre and Justin Seidenfeld

ALCOHOL 14.0%

TA 0.59g/100 mL

PH 3.70

APPELLATION Sonoma County

VARIETAL Merlot

CELLAR & FERMENTATION 16 months in 50% French and 50% American oak barrels

