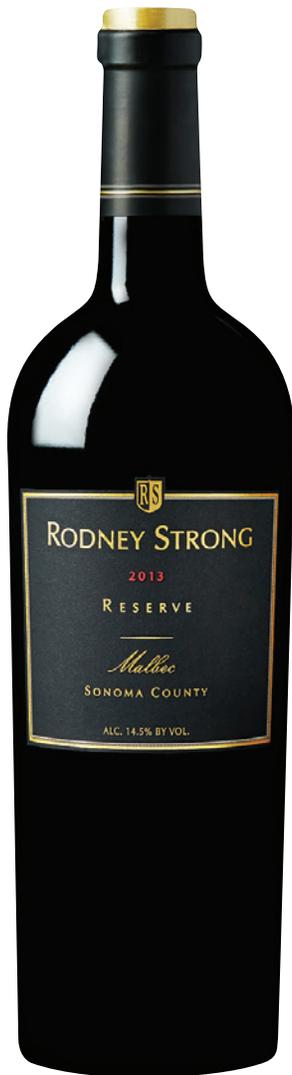


RODNEY STRONG  
MALBEC  
SONOMA COUNTY

2013 MALBEC  
RESERVE



**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 we are Sonoma County's first carbon neutral winery.

**PHILOSOPHY**

Visitors to the winery often ask what "Reserve" means to us. It's simple. Reserve means the winemaker's careful blend of individual Malbec lots made from time tested, meticulously farmed sections of some of the very best, hillside vineyards in Sonoma County. Malbec has proven to be particularly well suited to the unique climate and soil combinations of the Sonoma County regions. Over the last four years, we have added 60 acres of Malbec to our estate vineyard portfolio throughout Alexander Valley and Northern Sonoma County. Select areas within each vineyard are hand harvested individually, fermented separately and aged in the finest French oak barrels. After about six months, each lot is tasted and graded and only the Malbec lots that display depth, richness, intensity, and age worthiness are considered for Reserve Malbec. The blend is then assembled, and the wine is returned to barrels to facilitate flavor integration. The wine is aged an additional 18 to 24 months, depending on the vintage, before bottling.

**IN THE CELLAR**

Our 2013 Reserve Malbec was created in our small lot artisan cellar. Winemaker Greg Morthole employs techniques such as cluster pre-sorting, berry sorting, and extended maceration. With small tanks and equipment sized for the most discriminating vineyard selection process, our cellar is state of the art and represents the Klein family's commitment to producing the finest wines possible.

**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 with minimal heat spikes, and a warm rain free autumn that allowed for picking the fruit perfectly mature. Harvest began earlier than normal, but cool evenings prevailed during the second week of September which kept sugar accumulation at an even pace and left acidity in the grapes. We started picking blocks on September 19, and continued picking until the last few blocks from the steep backside of our Rockaway vineyard arrived at the winery on October 8. For our inaugural vintage of Reserve Malbec we selected the finest blocks from vineyards in Knights Valley and Alexander Valley, as well as, a substantial amount from our prized new vineyard in the remote highlands of Sonoma County's Cooley Ranch as part of the final blend. The Malbec at this vineyard reaches a top elevation of 2,040 feet, and ripens slightly earlier due to the warmer nighttime temperatures. This Malbec adds structure and vibrancy of fruit, another layer of depth for our Reserve Malbec.

**TASTING NOTES**

Rich, lush and structured, the 2013 vintage displays intense aromas and flavors of blackberry, black currant, cassis and crushed violet. It is velvety with a smooth, lingering finish of toasty baking spices, vanilla and cocoa. Enjoy this wine now with braised short ribs, roasted leg of lamb or roasted root vegetables or lay a few bottles down in your cellar to enjoy in 4 to 6 years.



RODNEY STRONG  
VINEYARDS  
RODNEYSTRONG.COM



<b>WINEMAKERS</b>	Rick Sayre, Greg Morthole, Justin Seidenfeld, Tom Klein (vintner), David Ramey (consultant)
<b>WINE GROWERS</b>	Doug McIlroy, Bob Steinhauer (consultant)
<b>ALCOHOL</b>	14.5%
<b>TA</b>	0.57 g/100 mL
<b>PH</b>	3.76
<b>APPELLATION</b>	Sonoma County
<b>BLEND</b>	92% Malbec, 4% Cabernet Sauvignon, 4% Petit Verdot
<b>CELLAR &amp; FERMENTATION</b>	22 months in 95% French oak, 25% new

