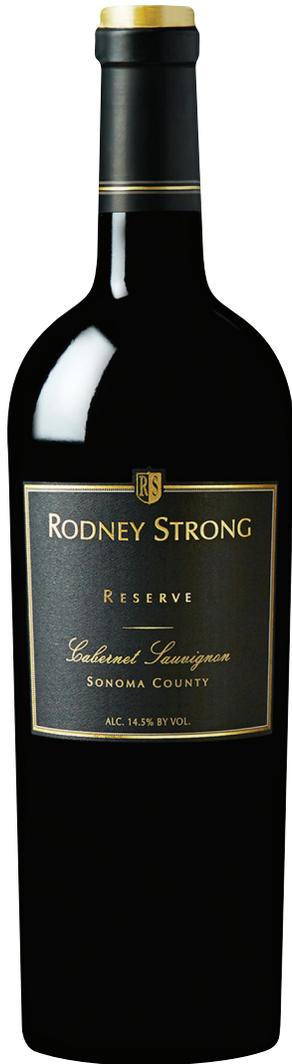


RODNEY STRONG
 CABERNET SAUVIGNON
 SONOMA COUNTY

2014 CABERNET SAUVIGNON
 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" Cabernet means to us. It's simple. Reserve means the winemaker's careful blend of individual Cabernet Sauvignon lots made from time tested, meticulously farmed sections of some of the very best vineyards in Alexander Valley and in the mountains north of Lake Sonoma. 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 Cabernets that display depth, richness, intensity, and age worthiness are considered for Reserve Cabernet. The Cabernet blend is then assembled, and the wine is returned to barrels to facilitate flavor integration. The wine is aged an additional 14 to 20 months, depending on the vintage, before bottling.

IN THE CELLAR

Our 2014 Reserve Cabernet 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 commitment to producing the finest wines possible.

THE VINTAGE & VINEYARD

The exceptional 2014 vintage started with buds pushing a little early after a very dry winter. The spring continued to be warm and dry, conditions favorable for optimum fruit set. Summer brought more warmth as the grapes acclimated to the sunshine. The 2014 Reserve Cabernet is made from 4 different vineyards, 3 of which are in Alexander Valley. The earliest picked fruit came from the front blocks of our Rockaway vineyard in mid-September. By late September we were picking different blocks from the back side of Rockaway, our Brothers vineyard, plus our Cooley Ranch north of Lake Sonoma at up to 2000 feet elevation. We finished up by October 9 with the last fruit coming off of the Farrow vineyard in Alexander Valley, a little bit of La Questa clone Cabernet from the 750 foot peak at Rockaway, and a small amount of Petit Verdot and Malbec from Cooley Ranch.

TASTING NOTES

Rich, lush and structured, the 2014 vintage displays intense aromas flavors of blackberry, black currant, cassis and crushed violet. This wine is velvety with a smooth, lingering finish of toasty baking spices, vanilla and cocoa. Enjoy this wine now with blue cheese crostini, grilled vegetables, braised beef short ribs or cellar it for enjoyment in years to come.



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- WINEMAKERS** Rick Sayre, Greg Morthole, Tom Klein (vintner), David Ramey (consultant)
- WINE GROWERS** Doug McIlroy, Bob Steinhauer (consultant)
- ALCOHOL** 14.5%
- TA** 0.61 g/100 mL
- PH** 3.58
- APPELLATION** Sonoma County
- BLEND** 96% Cabernet Sauvignon, 3% Petit Verdot, 1% Malbec
- CELLAR & FERMENTATION** 27 months in French oak barrels, 43% new

