## RODNEY STRONG



## 2018 ALEXANDER'S CROWN CABERNET SAUVIGNON

SINGLE VINEYARD : ALEXANDER VALLEY : SONOMA COUNTY

VINEYARD: Established in 1971 and recognized as the first vineyard in Alexander Valley to produce a single vineyard Cabernet Sauvignon, Alexander's Crown vineyard is perched on a hill in the south end of the Alexander Valley, just south of Jimtown. Encompassing 63 acres, the vineyard feels the cool Pacific breezes earlier in the afternoon compared to sites farther up the valley. We use only the top 15 acres of Cabernet Sauvignon from Block 1, planted to Clone 4 in well-drained red volcanic soil, to craft this intensely flavored wine.

HARVEST: The 2018 growing season was dry through spring with well below normal precipitation. Cooler weather dominated this vintage with only two short, relatively mild heat spikes through the entire growing season. Summer days were very pleasant in Sonoma County with highs in the 70s and 80s and with August having even warmer temperatures. We harvested the fruit September 27 and October 18 to make this beautiful Alexander's Crown Cabernet Sauvignon.

**TASTING PROFILE**: The 2018 Alexander's Crown exhibits ripe flavors of black currant, blackberries and violets. The wine is voluptuous, has a rich mouthfeel, soft tannins and a long lingering finish with notes of dried herbs and a touch of mocha. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.

COORDINATES: 38° 39' 33" N, 122° 49' 04" W BLOCK: 1 WINEGROWER: Ryan Decker

ELEVATION: 250-350 ft. ALCOHOL: 14.5% VINTNER: Tom Klein

COMPOSITION: 100% Cabernet Sauvignon TA: 0.57g/100mL WINEMAKERS: Justin Seidenfeld and Greg Morthole

BARREL REGIME: 24 months in 100% new PH: 3.63
French oak barrels

AVERAGE BRIX: 26.0°

COMMITTED TO COMMUNITY SINCE 1959