



**RODNEY
STRONG**



2018 BROTHERS CABERNET SAUVIGNON

SINGLE VINEYARD : ALEXANDER VALLEY : SONOMA COUNTY

VINEYARD: In the hills to the east of the small town of Cloverdale, Brothers spans 141 acres, nearly all planted to Cabernet Sauvignon with a small amount of Malbec at the top. The vineyard is on well-drained loam underlain by sandstone, shale, and ancient greenstone. Its elevations, surpassing 1,000 feet, and its primarily western aspect perfectly situate the vines to capture the full warmth and light of the afternoon sun, ripening Cabernet well into the chocolate and black fruit profile, with exceptional richness.

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 26 - October 11 to make this beautiful Brothers Cabernet Sauvignon.

TASTING PROFILE: The 2018 Brothers is a deeply rich wine with complex flavors of dark berries and cassis. The wine is bursting with blackberry, plum and wonderful chocolate and mocha notes followed by a round and seductive mid-palate and a long lingering finish. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.

COORDINATES : 38° 47' 17" N, 122° 58' 42" W

ELEVATION : 400-1,030 ft.

COMPOSITION : 100% Cabernet Sauvignon

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

BLOCK : 1, 5, 8

ALCOHOL : 14.5%

TA : 0.59g/100mL

PH : 3.75

AVERAGE BRIX : 25.8°

WINEGROWER : Ryan Decker

VINTNER : Tom Klein

WINEMAKERS : Justin Seidenfeld
and Greg Morthole

COMMITTED TO COMMUNITY SINCE 1959

WWW.RODNEYSTRONG.COM