

2016 Reserve CABERNET SAUVIGNON SONOMA COUNTY

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 were the first to officially offset our carbon footprint in Sonoma County.



*Rodney
Strong
Vineyards*

PHILOSOPHY

Our Reserve wines are the result of a careful blend of individual lots from meticulously farmed sections of some of the very best vineyards in Sonoma County. Created in our small lot Artisan Cellar, Winemaker Justin Seidenfeld employs techniques such as cluster pre-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.

IN THE CELLAR

For our 2016 Reserve Cabernet Sauvignon, select areas within each vineyard are hand harvested, fermented separately and aged in the finest French oak. Each lot is tasted and graded and only the best are considered. The blend is then assembled, and the wine is aged 30 months before bottling.

THE VINTAGE

The 2016 growing season was about as close to ideal as we could've asked for. We received an average amount of rain over winter, with only one big storm in early March that topped off soil moisture. Spring was pleasant, so the vines got off to a great start. Average temperatures continued through summer with the occasional heat spike that Cabernet seems to love. Warm temperatures continued through the fall, resulting in an earlier harvest date than usual. Harvest kicked off September 24 - October 11.

TASTING NOTES

Rich, lush and structured, the 2016 vintage displays intense aromas of black currant, cassis and crushed violet. This wine is velvety with a smooth, lingering finish of herbal notes, vanilla and cocoa. Enjoy this wine now with a grilled porterhouse, rack of lamb, or a winter vegetable roast or lay a few bottles down in your cellar to enjoy in 4 to 6 years.



WINEMAKERS	Justin Seidenfeld, Tom Klein (vintner)		
WINE GROWER	Ryan Decker		
ALCOHOL	14.5%	TA 0.60 g/100 mL	PH 3.67
APPELLATION	50% Sonoma County, 50% Alexander Valley		
VINEYARDS	50% Cooley Ranch, 49% Brothers, 1% Rockaway		
BLEND	100% Cabernet Sauvignon		
CELLAR & FERMENTATION	30 months in French oak barrels, 50% new		

