

RODNEY STRONG

## ALEXANDER'S CROWN CABERNET SAUVIGNON

### 2014 SINGLE VINEYARD

ALEXANDER VALLEY | SONOMA COUNTY



#### ALEXANDER VALLEY

The Alexander Valley AVA is 22 miles long, ranging in elevation from 150 to 1500 feet above sea level, and is home to our three single vineyard Cabernet Sauvignon wines. Our winegrowers have found the very best grapes grow on higher elevated western slopes, or as they say, the "sweet spots". Spread throughout our three vineyards, we've determined the best blocks are typically located just below the ridge tops with a western facing aspect to capture the full warmth and light of the afternoon sun. In the northernmost hills near our Brothers vineyard, with average growing-season temperatures of 67 degrees, heat dominates, allowing Cabernet Sauvignon to ripen well. In the middle of the valley, Rockaway vineyard, with average temperatures of 62 degrees, balances heat and Pacific Ocean cooling breezes – allowing for classic structure development. The even cooler Alexander's Crown vineyard, with average temperatures of 59 degrees in the southern valley, yields more delicate, "feminine" style Cabernet Sauvignon. In the distance of only 12 short miles, average temperatures change eight degrees among our vineyards during growing season, thereby allowing three very different expressions of Cabernet Sauvignon.

#### THE 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 of the Alexander Valley just west of Jintown. Encompassing 63 acres, the vineyard is in the first part of the valley to feel cool Pacific breezes each afternoon. We use only the fruit from Block 1, planted to Clone 4, the top 15 acres of well drained red volcanic soil to craft this wine, resulting in intensely flavored Cabernet Sauvignon.

#### THE HARVEST

2014 was a gift from Mother Nature to winegrowers in Sonoma County. Most of the rain for the growing season came late, in February and March, followed by a warm and dry spring. Bud break was early and the warm summer sun ripened the fruit without any complications through Harvest. The little bit of rain on September 17 fell just days after we finished picking Block 1 at Alexander's Crown, well ahead of our average picking date for this vineyard. It turned out to be one of the warmest vintages in recent memory.

#### TASTE PROFILE

The 2014 Alexander's Crown exhibits flavors of black and red cherry, blackberries, dried herbs and violets. The wine is elegant, with a rich mouthfeel, soft tannins and a long lingering finish with a touch of mocha. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.



**RODNEY STRONG**  
VINEYARDS  
RODNEYSTRONG.COM

<b>ELEVATION</b>	250-350 ft
<b>COORDINATES</b>	38° 39' 33" N, 122° 49' 04" W
<b>COMPOSITION</b>	100% Cabernet Sauvignon
<b>BARREL REGIME</b>	27 months in 100% French oak barrels, 56% new
<b>WINEMAKERS</b>	Rick Sayre, Justin Seidenfeld, Greg Morthole, Tom Klein (vintner), David Ramey (consultant)
<b>WINE GROWERS</b>	Doug McIlroy, Bob Steinhauer (consultant)

<b>BLOCKS</b>	1
<b>ALCOHOL</b>	14.5%
<b>TA</b>	0.60g/100mL
<b>PH</b>	3.66
<b>AVERAGE BRIX</b>	24.1
<b>RELEASE DATE</b>	September 2017