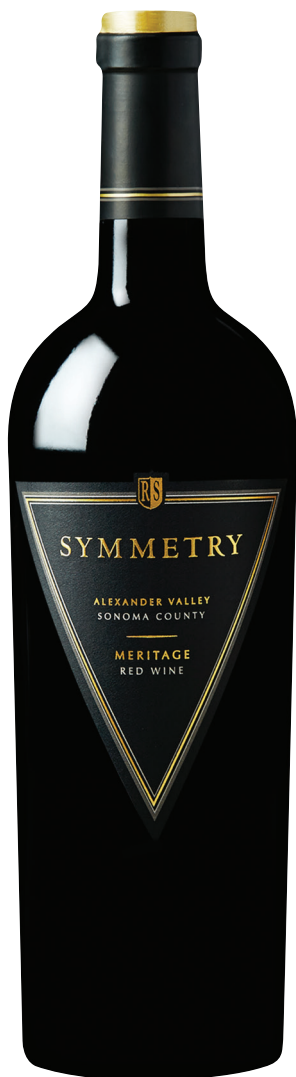


RODNEY STRONG
SYMMETRY, RED MERITAGE
ALEXANDER VALLEY

2014 SYMMETRY
RED MERITAGE



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, practice sustainable and Fish Friendly Farming and we are Sonoma County's first carbon neutral winery.

PHILOSOPHY

With over 40 years of experience growing classic French grape varieties in Alexander Valley, we select our best Cabernet Sauvignon, Merlot, and other traditional Bordeaux grapes from the hills that overlook the valley, where well-drained rocky soils combine with warm, sunny days and cool nights to provide ideal growing conditions. Select areas within each vineyard are hand harvested, fermented separately and aged in the finest French oak barrels. After about six months, each lot is tasted and graded; only the highest graded wines are considered for Symmetry. The blend is then assembled, and the wine is returned to barrels to facilitate flavor integration. The wine is aged an additional 12 to 20 months, before bottling.

IN THE CELLAR

Our Symmetry Meritage is created in our small lot winemaking facility, the Artisan Cellar. Our winemaker Greg Morthole works closely with consulting winemaker David Ramey as we employ state of the art techniques such as cluster pre-sorting, berry sorting, and extended maceration. Only indigenous yeast and naturally occurring malolactic fermentation are allowed. With small tanks and equipment sized for the most discriminating vineyard selection process, this facility is truly state of the art and represents the Klein family commitment towards 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. Brothers Cabernet Block 1, at the base of the mountainside picked the earliest, as it usually does, on September 8. We waited 9 days before picking Cabernet again at Brothers. Around the same time, we picked our Pine Flat Merlot block, on the valley floor near Jintown in southern Alexander Valley, and a small block of Petit Verdot at the very top of the hill at Rockaway. The last picks for our Symmetry came in early October, as we went into another Petit Verdot block at Rockaway, plus the Cabernet Franc and Malbec from the warm soils of Knight's Valley.

TASTING NOTES

The 2014 Symmetry is a luxurious bouquet of black cherry, plum, black fig and rose petals which unfold on the palate with silky layers of black fruits, minerality and baking spices. This wine is harmonious and elegant with a vibrant mouthfeel. Enjoy this wine now with roasted vegetables, grilled pork tenderloin, braised lamb shanks, or cellar for enjoyment for years to come.



RODNEY STRONG
VINEYARDS
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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	0.62g/100mL
PH	3.67
APPELLATION	Alexander Valley
BLEND	80% Cabernet Sauvignon 8% Malbec 5% Merlot 4% Petit Verdot 3% Cab Franc
CELLAR & FERMENTATION	20 months in French oak barrels, 53% new

