



CABERNET SAUVIGNON

Alexander Valley

2020

WINEMAKERS	Justin Seidenfeld
ALCOHOL	14.5%
TA	0.60g/100mL
PH	3.60
APPELLATION	Alexander Valley
VARIETAL	90% Cabernet Sauvignon, 5% Merlot, 5% Malbec
CELLAR & FERMENTATION	18 months in 100% French oak barrels, 50% new



OUR STORY

We at Rodney Strong are united by our passion for crafting the highest quality wines from the very best vineyards across Sonoma County. With over 60 years of family ownership and 823 acres of estate vineyards, we exemplify Cabernet and what it means to be world class Sonoma quality. We are united by our passion for Sonoma County, Cabernet Sauvignon and the belief that nothing brings people together better than sharing superb experiences with a great bottle of Rodney Strong wine.

HISTORY

Rodney Strong recognized in the late 1960s that Sonoma County's Alexander Valley was an exceptional area for heat loving Cabernet Sauvignon. He planted our first Cabernet vineyard in 1971, Alexander's Crown, on a small hill in Jintown, and the reputation for fine Sonoma County Cabernet has never looked back. Today we have three exceptional Cabernet vineyards, from Jintown to Geyserville, and all the way north to Cloverdale, planted in the well-drained alluvial, volcanic, and uplifted shale/sandstone soils that make Sonoma County an ideal place for this noble grape.

THE VINTAGE AND VINEYARD

2020 was notable for being another dry growing season, with only a few showers throughout spring, milder weather through most of the year and lower yields at harvest. The dry season and judicious irrigation resulted in smaller leaves and canopy area, allowing the fruit to acclimate to greater light exposure than is typical. The fruit benefitted from the usual warm afternoons and cool ocean breezes we come to expect with this AVA. With everything in balance, we harvested September 4 – October 1, 2020

TASTING

This powerful Cabernet Sauvignon from the hillsides of Alexander Valley has aromas of lush, red plum and dark berries that dominate the glass, while hints of cassis and milk chocolate play in the background. The dried fig and chewy tannins give this wine a strong backbone, while the 18 months of barrel aging have softened this bold wine just enough to enjoy now with a cheese and charcuterie board, filet mignon with grilled vegetables or a dark chocolate mousse. Drink over the next 5 to 7 years.

FAMILY OWNED
SONOMA GROWN
CULTIVATING COMMUNITY

Certified Sustainable Winery
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