



CHARDONNAY

Chalk Hill

2021

WINEMAKERS	Justin Seidenfeld, Greg Morthole
ALCOHOL	14.5%
TA	0.67g/100mL
PH	3.16
APPELLATION	Chalk Hill
VARIETAL	100% Chardonnay
CELLAR & FERMENTATION	14 months in French oak barrels, 36% 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 1,158 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

In 1965, our founder, Rod Strong, was the first to plant Chardonnay in what would later be recognized as the Chalk Hill American Viticultural Area (AVA), established officially in 1983. He recognized the region as distinct from the rest of Russian River Valley for its unique volcanically derived, chalky white ash soils, which impart a subtle mineral character to wines grown there.

THE VINTAGE AND VINEYARD

The 2021 vintage was mild and dry. Seasonable weather made for pleasant spring and summer days. Due to the ideal ripening conditions, we predicted an early harvest. But Mother Nature had other plans and as we checked berry sugars in the late summer the blocks seemed to need a little more time to ripen than predicted. As the vines developed full flavor, we harvested each block separately in the early morning hours from August 21st through September 13th.

TASTING

Crème brûlée, golden apple and piecrust aromas mix with layers of creamy oak in our 2021 Chalk Hill Chardonnay. Flavors of poached pear and vanilla wafer overlie a rich, silky smooth texture with mineral-laced acidity, finishing with creamy oak and toasted hazelnut.

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SONOMA GROWN
CULTIVATING COMMUNITY

Certified Sustainable Winery
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