

A DISTINCT WINE FROM A TIMELESS TERROIR

RODNEY STRONG CHALK HILL
ESTATE CHARDONNAY



RODNEY STRONG
VINEYARDS



WHY CHALK HILL

In 1965, our founder Rod Strong was the first to plant Chardonnay in what would later be recognized as the Chalk Hill AVA, established officially in 1983. He recognized the region as distinct for its unique volcanic white soils, which impart a subtle mineral character to our wines grown there. Rod pioneered the Chalk Hill AVA, releasing the very first Chardonnay with that designation in 1977 and Rodney Strong Vineyards has produced a Chalk Hill Chardonnay ever since.

LOCATION

- Carved out of the northeast corner of the Russian River Valley AVA, the Chalk Hill AVA is defined by its warmer climate and volcanic soils. Vines are naturally low-yielding, producing intensely flavored wines with a distinct “petrichor” character — a word that refers to the scent of rain on dry earth.

OUR VINEYARDS

- Sourced from 3 estate vineyards in the Chalk Hill AVA: Arata, Pleasant and River East plus fruit from 2 long-term grower partners = Total 5 vineyards

SOIL TYPES

- Named for its reflective “chalky” white soils, the result of ash deposits from an ancient volcanic eruption
- Soil is composed of a mixture of quartzite abundant volcanic ash, sand and silty loam
- Shallow, fast draining and slightly acidic soil is mildly fertile and lends to the production of excellent whites, particularly Chardonnay and Sauvignon Blanc

CLIMATE

- A sub-appellation of the Russian River Valley AVA, climate, elevation and fog separates Chalk Hill from other parts of Russian River
- Chalk Hill is warmer, with moderating breezes but less cooling fog
- Higher elevation allows vineyards to escape much of the cooling fog that shrouds the lower-lying growing areas near the river





RODNEY STRONG

VINEYARDS

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MY FAMILY'S COMMITMENT TO CRAFTSMANSHIP

"There are no shortcuts when it comes to making *world-class wines*. It requires great vineyards. It demands a committed, passionate winemaking team. And it calls for an investment in craftsmanship. We've gathered it all here at Rodney Strong. No Shortcuts. It's my family's commitment."

TOM KLEIN, PROPRIETOR

OUR STORY

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

IT STARTS IN THE VINEYARD

It is impossible to make great wine from mediocre grapes. Starting with top quality sites and advanced viticultural practices, we pursue excellence in every grape, ensuring ideal ripeness and picking only then, even if it means just a row at a time.

CHALK HILL ESTATE CHARDONNAY

WINEMAKING

- 97% barrel fermented and 100% malolactic fermentation, 100% French oak barrels (12 months), 3% stainless steel
- Battonage in barrels every month — adds creaminess and round mouthfeel

TASTE PROFILE

- Creamy, ripe pear, with tangerine, golden delicious apple, Meyer lemon, baking spices and toasty vanilla complexities imparts an elegant and creamy texture on the palate
- Minerality, ash/rock on palate but different than the salty minerality found in wines from the Sonoma Coast
- Distinct soils of volcanic chalk that you can truly taste in our wine
- Wines from this region have a distinct "petrichor" character which Rod called "tongue on stone"

GREAT SCORES VINTAGE AFTER VINTAGE

2014 ESTATE CHARDONNAY, CHALK HILL

GOLD MEDAL TEXSOM INTERNATIONAL WINE
COMPETITION | February 2016

2013 ESTATE CHARDONNAY, CHALK HILL

90 POINTS SOMMELIER CHALLENGE | September 2015

90 POINTS WINE ADVOCATE | January 2015

