# RODNEY STRONG SAUVIGNON BLANC NORTHERN SONOMA

### **2017 SAUVIGNON BLANC**

### CHARLOTTE'S HOME ESTATE VINEYARDS



## **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 are solar powered, certified sustainable, practice Fish Friendly Farming and Sonoma County's first carbon neutral winery.

### HISTORY

Rod Strong established our heritage Sauvignon Blanc vineyard in 1971, naming it Charlotte's Home in honor of his wife. Today, that vineyard remains the core of our Charlotte's Home Sauvignon Blanc, along with other select estate vineyards in the Alexander Valley as well as the Russian River Valley and Dry Creek Valley.

# THE VINTAGE & VINEYARD

The 2017 vintage will not be soon forgotten. The all-time precipitation record was set by mid-April as rain swept like waves over the North Coast, filling all of the lakes, ponds and reservoirs. As the rain clouds subsided and the sun came out, the vineyards in the Russian River Valley endured six different heat waves at or above 100°F, including a memorable one on Labor Day at 110°F. We harvested the fruit from August 29 through September 30 to make this wonderful wine.

# **TASTING NOTES**

Fresh, bright and crisp, this Sauvignon Blanc is a wine of balance, richness and aromatic complexity. The Alexander Valley fruit provides the backbone to this Sauvignon Blanc, while the ocean cooled Russian River Valley fruit offers zesty citrus notes of grapefruit, lime blossoms and lemongrass. The warmer Dry Creek Valley fruit gives the wine a wonderful honeydew melon and tropical character. Together, the three valleys make a classic Sonoma County Sauvignon Blanc that pairs wonderfully with oysters, salads, vegetable quiche and a variety of seafood dishes.





WINEMAKER Justin Seidenfeld

ALCOHOL 13.5%

TA 0.69 g/100 mL

PH 3.26

APPELLATION Northern Sonoma County

VARIETAL 100% Sauvignon Blanc

CELLAR & 90% cold fermented in stainless steel tanks, 10% barrel fermented in French oak barrels with completed malolactic

