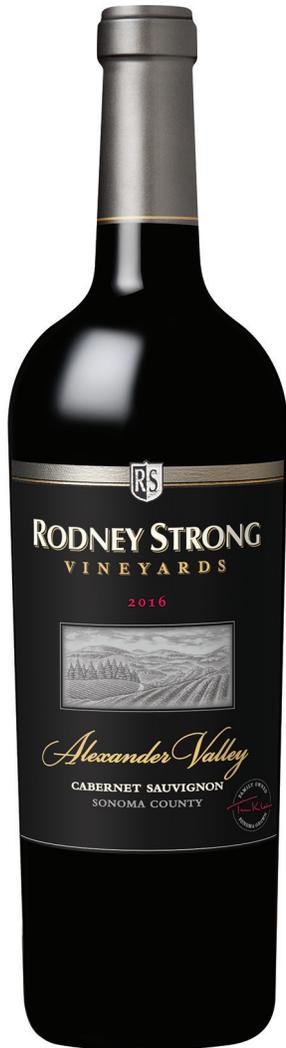


RODNEY STRONG
CABERNET SAUVIGNON
ALEXANDER VALLEY

2016 CABERNET SAUVIGNON
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 were the first to officially offset our carbon footprint in Sonoma County.

HISTORY

Rod Strong recognized the Alexander Valley as an ideal place to grow Cabernet Sauvignon as far back as 1971, when he planted our first Cabernet vineyard on a hill known as Alexander's Crown. Today we proudly farm four different Estate vineyards on the benches and hillsides above the valley floor, where Cabernet displays the finest expression of the Alexander Valley *terroir*.

THE VINTAGE & VINEYARD

The 2016 growing season was about as close to ideal as we could've asked for. We received an average amount of rain over winter, with only one big storm in early March that topped off soil moisture. Spring was pleasant, so the vines got off to a great start. Average temperatures continued through summer with the occasional heat spike that Cabernet seems to love. Warm temperatures continued through the fall, which meant harvest started about a week earlier than normal. Harvest kicked off September 12 and ended around October 11 under ideal conditions.

TASTING NOTES

A 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 cassia 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 or with a cheese and charcuterie board, filet mignon with grilled vegetables or a dark chocolate mousse. Drink over the next five to seven years.


RODNEY STRONG
VINEYARDS
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WINEMAKERS Justin Seidenfeld

ALCOHOL 14.5%

TA 0.63g/100 mL

PH 3.73

APPELLATION Alexander Valley

VARIETAL 93% Cabernet Sauvignon
4% Merlot
2% Petit Verdot
1% Malbec

CELLAR & FERMENTATION 18 months in 41% new French oak barrels

