

CHALK HILL CHARDONNAY 2017



OUR STORY

Since 1959, our passion has been to craft best in class wines in our sustainable winery to share with friends and family. 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 we were the first winery in Sonoma County to offset our carbon footprint. With an eye on the future, innovation in the cellar and the vineyards is at the heart of all that we do.

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 & 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 the lakes, ponds and reservoirs. As the rain clouds subsided and the sun appeared, the vineyards in the Russian River Valley endured six different heat waves at or above 100°F, including a memorable 110°F on Labor Day. We harvested the fruit from August 30 through September 30 to make this beautiful estate Chalk Hill Chardonnay.

TASTING NOTES

Our 2017 Chalk Hill Chardonnay boasts toasty vanilla and spice due to time spent in seasoned French oak barrels during fermentation. During the 18 months of barrel aging, we regularly stirred the lees in barrel, which imparts an elegant fullness and creamy texture on the palate. In the glass, the wine is both creamy and crisp, with flavors of golden pear, vanilla, Meyer lemon and a hint of minerality on the long finish. Enjoy over the next one to three years with soft cheeses, fresh crab or roasted pork loin.



RODNEY STRONG VINEYARDS

WINEMAKERS Justin Seidenfeld, Greg Morthole

ALCOHOL 14.5%

TA 0.65g/100mL

PH 3.16

APPELLATION Sonoma County

VARIETAL 100% Chardonnay

CELLAR & FERMENTATION 12 months in French oak barrels, 41% new



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