

Rodney Strong

VINEYARDS

Sauvignon Blanc

CHARLOTTE'S HOME
sonoma county

2019 Charlotte's Home Sauvignon Blanc

ESTATE SONOMA COUNTY



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

Since 1959, our passion has been to craft best in class wines in our sustainable winery to share with friends and family. Our Charlotte's Home Sauvignon Blanc is grown in vineyards where well-drained mineral rich soils join with sun drenched days and cool evenings. This ideal setting allows for a light, crisp and highly authentic Sonoma County style Sauvignon Blanc, one that radiates bright citrus, peach and exotic tropical flavors.

THE VINTAGE & VINEYARD

The 2019 vintage started off with copious amounts of rain saturating the soil in late winter, with even more rain lasting through spring. A hot June facilitated vine growth followed by a considerable heat spike in August, pushing the sugars up and allowing the berries to develop ripe flavors. With everything in balance for a beautiful harvest, harvest began September 4 and ended October 3.

TASTING NOTES

Fresh, bright and crisp, this Sauvignon Blanc is a wine of balance, richness and aromatic complexity. Leading with zesty citrus notes of grapefruit, Meyer lemon and a light grassiness, this wine gives way to more tropical fruit and melon characteristics. This classic Sonoma County style Sauvignon Blanc ends with clean, refreshing acidity and pairs beautifully with toasted brie, seared scallops, oysters with mignonette and fresh pasta with sweet peas and a lemon cream sauce.



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WINEMAKER	Justin Seidenfeld
ALCOHOL	13.5%
TA	0.69g/100ml
PH	3.26
APPELLATION	Sonoma County
VARIETAL	100% Sauvignon Blanc
CELLAR & FERMENTATION	18% barrel fermented in French oak with completed malolactic 82% stainless steel, cold fermented

