



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

Protected from direct Pacific Ocean influence, Knights Valley is the easternmost Sonoma County appellation—known for its warm days and cool nights—and is the warmest viticultural region in the county. The valley lies between the Alexander Valley and Chalk Hill wine regions to the west and is situated at the foot of Mount St. Helena to the north. The valley's beauty and mineral-rich volcanic soils make it well suited to quality viniculture.

THE VINTAGE & VINEYARD

Knights Valley is a rustic and undeveloped hidden gem of volcanic rock and alluvial soils that are perfect for growing Bordeaux-style wines, especially Cabernet Sauvignon. 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 Sauvignon seems to love. Warm temperatures continued through the fall which meant harvest started about a week earlier than normal. Harvest kicked off around mid-September through October 8 under ideal conditions.

TASTING NOTES

The 2016 Knights Valley Cabernet Sauvignon is deeply colored and bursting with aromas of crushed blackberries, spicy dark plum, dusty cocoa powder, cassis and wild raspberry. The complex layers of spice, red fruit and chocolate on the palate are framed in rich, velvety tannins with a long lingering finish. Enjoy this Cabernet Sauvignon now with braised short ribs, beef ravioli or lamb shanks, or cellar it to enjoy over the next 3 to 5 years.

WINEMAKERS	Justin Seidenfeld	VARIETAL	92% Cabernet Sauvignon 8% Malbec
ALCOHOL	14.5%	CELLAR & FERMENTATION	19 months in 100% French oak barrels, 50% new
TA	0.61g/100ml		
PH	3.74		
APPELLATION	Knights Valley		

