

2015 Reserve SONOMA COUNTY CABERNET SAUVIGNON



Rodney
Strong
Vineyards

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.

PHILOSOPHY

Often we are asked what “Reserve” Cabernet Sauvignon means to us. It’s simple. Reserve means the winemaker’s careful blend of individual Cabernet Sauvignon lots made from time tested, meticulously farmed sections of some of the very best hillside vineyards in Alexander Valley and from our Cooley Ranch vineyards in the mountains north of Lake Sonoma. Select areas within each vineyard are hand harvested individually, fermented separately and aged in the finest French oak barrels. After about six months, each lot is tasted and graded and only the Cabernet Sauvignons that display depth, richness, intensity and age worthiness are considered for Reserve Cabernet Sauvignon. The 100% Cabernet Sauvignon blend is then assembled, and the wine is returned to barrels to facilitate flavor integration. The wine is aged an additional 14 to 20 months, depending on the vintage, before bottling.

IN THE CELLAR

Our 2015 Reserve Cabernet Sauvignon was created in our small lot Artisan cellar. Winemaker Justin Seidenfeld employs techniques such as cluster pre-sorting, berry sorting and extended maceration. With small tanks and equipment sized for the most discriminating vineyard selection process, our cellar is state-of-the-art and represents the Klein family commitment to producing the finest wines possible.

THE VINTAGE & VINEYARD

The 2015 vintage was warm overall, but cooler than the previous few years. Budbreak was very early, weeks ahead of average. Yields were very low, in some blocks half of what we’d normally harvest. The low yields led to sugars accumulating much faster in the clusters than the speed at which ripening was occurring. Cool and hot weather alternated the rest of the summer. The acidity and tannins in the berries remained firm as we were looking at the possibility of a record early harvest date, so we chose to let the sugars go, and waited for the acids to lower and for the tannins to soften. Satisfied with the flavors, and with all things in balance, we picked the four Estate vineyards from mid to late September, when the fruit tasted best.

TASTING NOTES

Rich, lush and structured, the 2015 Reserve Cabernet Sauvignon displays intense aromas of black currant, cassis and crushed violet. This wine is velvety with a smooth, lingering finish of herbal notes, vanilla and cocoa. Enjoy this wine now with a grilled porterhouse, rack of lamb and roasted vegetables, or lay a few bottles down in your cellar to enjoy in 4 to 6 years.



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| WINEMAKERS | Rick Sayre, Justin Seidenfeld Tom Klein (vintner), David Ramey (consultant) |
| WINE GROWER | Doug McIlroy |
| ALCOHOL | 14.5% |
| TA | 0.60 g/100 mL |
| PH | 3.67 |
| APPELLATION | 100% Sonoma County |
| VINEYARDS | 70% Cooley Ranch 12% Rockaway 12% Brothers 6% Hanna |
| BLEND | 100% Cabernet Sauvignon |
| CELLAR & FERMENTATION | 26 months in French oak barrels, 61% new |

