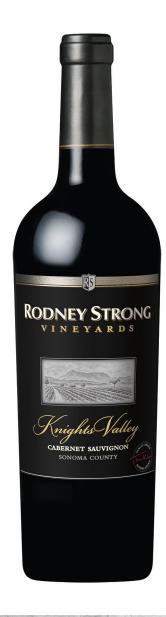


Knights Valley CABERNET SAUVIGNON 2015



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 certified sustainable, practice Fish Friendly Farming and we are Sonoma County's first carbon neutral winery.

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. Early winter showers were followed by a warm, dry beginning to the new growing season, setting the stage for an early bud break. Alternating overcast days and heat waves continued through spring and summer, with a particularly hot period in late June, and an unseasonal rain in July. We harvested the grapes at peak ripeness from September 12 through September 28 under ideal conditions.

TASTING NOTES

The 2015 Knights Valley Cabernet is deeply colored and bursting with aromas of crushed blackberries, spicy dark plum, and wild raspberry. The complex layers of spice and chocolate on the palate are framed in rich, velvety tannins with a long lingering finish. Enjoy this Cabernet now with charcuterie, barbecue chicken pizza, grilled rib eye steak with mushrooms, roasted pork or cellar or cellar it to enjoy over the next 3 to 5 years.

WINEMAKERS Rick Sayre and
Justin Seidenfeld

ALCOHOL 14.5%

TA 0.63gm/100ml

H 3.60

APPELLATION Knights Valley

VARIETAL 92% Cabernet Sauvignon

8% Malbec

CELLAR & 18 months in 100%

FERMENTATION French oak barrels, 50% new



