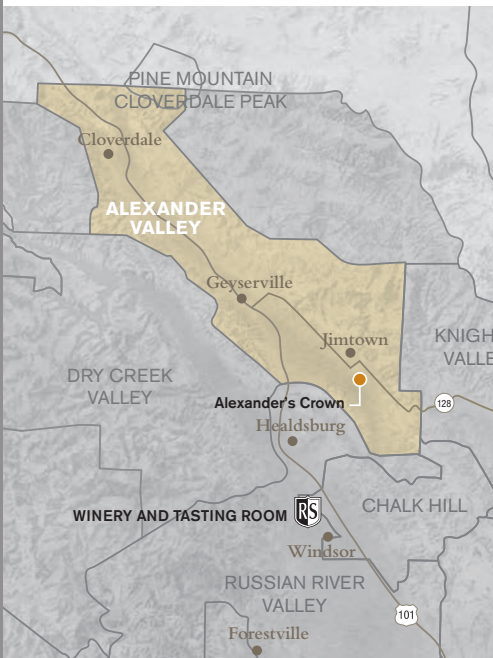


RODNEY STRONG
ALEXANDER'S CROWN
CABERNET SAUVIGNON

2015 SINGLE VINEYARD
ALEXANDER VALLEY | SONOMA COUNTY



WWW.RODNEYSTRONG.COM

ALEXANDER VALLEY

The Alexander Valley AVA is 22 miles long, ranging in elevation from 150 to 1,500 feet above sea level, and is home to our three single vineyard Cabernet Sauvignon wines. Our winegrowers have found the very best grapes grow on higher elevated western slopes, or as they say, the “sweet spots”. Spread throughout our three vineyards, we’ve determined the best blocks are typically located just below the ridge tops with a western facing aspect to capture the full warmth and light of the afternoon sun. In the northern most hills near our Brothers vineyard, with average growing-season temperatures of 67 degrees, heat dominates, allowing Cabernet Sauvignon to ripen well. In the middle of the valley, Rockaway vineyard, with average temperatures of 62 degrees, balances heat and Pacific Ocean cooling breezes—allowing for classic structure development. The even cooler Alexander’s Crown vineyard, with average temperatures of 59 degrees in the southern valley, yields more delicate, “feminine” style Cabernet Sauvignon. In the distance of only 12 short miles, average temperatures change eight degrees among our vineyards during growing season, thereby allowing three very different expressions of Cabernet Sauvignon.

THE VINEYARD

Established in 1971 and recognized as the first vineyard in Alexander Valley to produce a single vineyard Cabernet Sauvignon, Alexander’s Crown vineyard is perched on a hill in the south end of the Alexander Valley, just south of Jimtown. Encompassing 63 acres, the vineyard feels the cool Pacific breezes earlier in the afternoon compared to sites farther up the valley. We use only the top 15 acres of Cabernet Sauvignon from Block 1, planted to Clone 4 in well-drained red volcanic soil, to craft this intensely flavored wine.

THE HARVEST

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, half of what they were the previous vintage. The low yields led to sugars accumulating much faster in the clusters than the speed at which ripening was occurring. Cool and warm to 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. We chose to wait, and allow the acid and tannins to soften before we picked, while the sugars continued to climb. On September 18, once the acid and tannins softened and the fruit tasted at it’s best, we commenced picking the South and West blocks, and waited another 11 days to come back to pick the North and East blocks, as they always ripen later.

TASTE PROFILE

The 2015 Alexander’s Crown exhibits ripe flavors of black currant, blackberries and violets. The wine is voluptuous, has a rich mouthfeel, soft tannins and a long lingering finish with notes of dried herbs and a touch of mocha. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.

ELEVATION 250–350 ft.
COORDINATES 38° 39’ 33” N, 122° 49’ 04” W
COMPOSITION 100% Cabernet Sauvignon
BARREL REGIME 27 months in 100% French oak barrels, 76% new
WINEMAKERS Rick Sayre, Justin Seidenfeld, Greg Morthole, Tom Klein (vintner), David Ramey (consultant)
WINE GROWER Doug McIlroy

BLOCK 1
ALCOHOL 15.0%
TA 0.60g/100mL
PH 3.67
AVERAGE BRIX 27.8
RELEASE DATE September 2018