

RODNEY STRONG
SONOMA COUNTY
CHARDONNAY

2017 CHARDONNAY
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 were the first to officially offset our carbon footprint in Sonoma County.

HISTORY

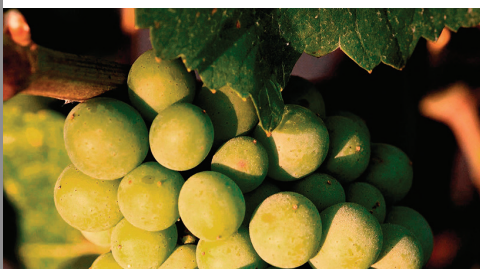
Nearly four decades ago we discovered that the west and southwestern regions of Sonoma County are ideal for growing Chardonnay grapes. The cool maritime influence of the Pacific Ocean arriving reliably in the form of fog each summer evening maintains the bright natural acidity that is key to the balance of any fine Chardonnay, while the warm summer afternoons ensure plenty of ripe fruit character. A combination of Estate-grown and locally-farmed fruit, we source the bench land and alluvial soils from vineyards in the Russian River, Dry Creek and Sonoma Coast appellations to make this wine.

THE VINTAGE & VINEYARD

The 2017 vintage will not be soon forgotten. The all-time precipitation record was set by mid-April as rain swept like waves over the North Coast, filling all the lakes, ponds and reservoirs. As the rain clouds subsided and the sun appeared, the vineyards in the Russian River Valley endured six different heat waves at or above 100°F, including a memorable one on Labor Day at 110°F. We harvested the fruit from August 22 through September 30 to make this tasty Sonoma County Chardonnay.

TASTING NOTES

For the 2017 Sonoma County Chardonnay, we barrel fermented 60% of this wine and aged that portion in barrel for 6 months, stirring the lees every month. This method offers the wine a touch of spice and vanilla, while cold fermenting the remainder to maximize a fresh fruit-forward character. This wine displays aromas of green apple, baked pear, lemon citrus and toasty brioche. On the palate, the baked fruit and toasty vanilla spices leads to a creamy, fresh acidity and well-balanced finish. Enjoy this lively Chardonnay now and over the next couple of years with soft mild cheeses, seared scallops, summer salads or grilled chicken.



WINEMAKER Justin Seidenfeld

ALCOHOL 13.5%

TA 0.58g/100mL

PH 3.36

APPELLATION Sonoma County

CELLAR & FERMENTATION 60% barrel fermented, 40% cold fermented in stainless steel. Barrel fermented portion aged 6 months in 40% French and 60% American oak barrels, 75% malolactic fermentation.

