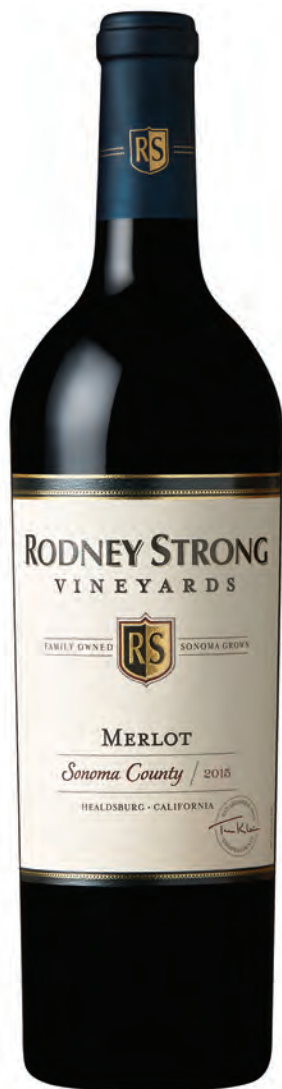


RODNEY STRONG SONOMA COUNTY MERLOT

2015 MERLOT 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 Sonoma County's first carbon neutral winery.

HISTORY

We've been growing Merlot since the early 1970s, when Rod Strong first planted it in Geyserville, the heart of Alexander Valley. Today we continue to farm Merlot in three Estate vineyards in Alexander Valley, where it grows into grapes that display the deep dark fruit flavors and mature tannins typical of a warmer American Viticultural Area.

THE VINTAGE & VINEYARD

The 2015 vintage was warm overall, but cooler than the previous few years. Budbreak was very early, weeks ahead of average. 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, Merlot harvest started August 21 and wrapped up October 7, 2015.

TASTING NOTES

Our 2015 Sonoma County Merlot is lush with notes of dark berries, black cherry and a hint of dried herbs. This Merlot is silky and voluptuous with soft tannins and finishes of cocoa and vanilla. These luscious dark fruit flavors are enhanced by aging in 100% small French oak barrels. Enjoy this soft, rich and elegant Merlot with grilled mushroom burgers, cheese and charcuterie board, spaghetti Bolognese or cellar for the next 2-4 years.


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WINEMAKER	Rick Sayre and Justin Seidenfeld
ALCOHOL	14.5%
TA	0.53g/100 mL
PH	3.49
APPELLATION	Sonoma County
VARIETAL	Merlot
CELLAR & FERMENTATION	18 months in 100% French oak barrels

