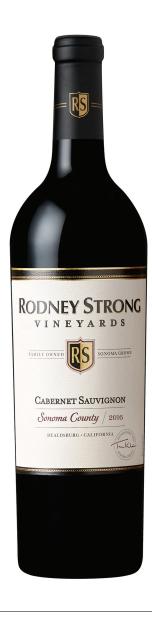
2016 CABERNET SAUVIGNON

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

HISTORY

Rodney Strong recognized in the late 1960s that Sonoma County's Alexander Valley was an exceptional area for heat loving Cabernet Sauvignon. He planted our first Cabernet vineyard in 1971, Alexander's Crown, on a small hill in Jimtown, and the reputation for fine Sonoma County Cabernet has never looked back. Today we have three exceptional Cabernet vineyards, from Jimtown to Geyserville, and all the way north to Cloverdale, planted in the well-drained alluvial, volcanic, and uplifted shale/sandstone soils that make Sonoma County an ideal place for this noble grape.

THE VINTAGE & VINEYARD

The 2016 growing season was about as close to ideal as we can get. We received an average amount of rain over winter, with only one big storm in early March that topped off soil moisture. Spring was very pleasant, so the vines got off to a great, albeit early, start. Average temperatures continued through summer, with the occasional heat spike that Cabernet seems to love. Warm temperatures continued into the fall, so the Cabernet harvest started about 7-10 days earlier than normal. Northern Alexander Valley kicked off in mid-September, and we wrapped up in the second week of October on the other end of the Valley.

TASTING NOTES

Our 2016 Sonoma County Cabernet Sauvignon is rich with dark cherry, plum and baking spices. The delicious fruit is accompanied by black pepper notes, crushed violet and cassis. The palate has medium tannins, lingering spicy oak flavors with a velvety lush finish. Enjoy this Cabernet now with a grilled steak, rack of lamb or grilled winter vegetables.





WINEMAKER Justin Seidenfeld and

Rick Sayre

ALCOHOL 13.5%

TA 0.58g/100 mL

PH 3.73

APPELLATION Sonoma County

VARIETAL Cabernet Sauvignon

CELLAR & 16 months in 45% French

FERMENTATION and 55% American

oak barrels

