

# CHARDONNAY

CHALK HILL

2019

<b>WINEMAKERS</b>	Justin Seidenfeld, Greg Morthole
<b>ALCOHOL</b>	14.5%
<b>TA</b>	0.59g/100mL
<b>PH</b>	3.48
<b>APPELLATION</b>	Chalk Hill
<b>VARIETAL</b>	100% Chardonnay
<b>CELLAR &amp; FERMENTATION</b>	14 months in French oak barrels, 32% new



Certified Sustainable Winery  
[www.rodneystrong.com](http://www.rodneystrong.com)

## OUR STORY

Started in 1959 by Sonoma County pioneer Rod Strong and led by the Klein family since 1989, Rodney Strong Vineyards is a family of passionate people committed to crafting premium wines, great experiences and delivering a vision for sustainability in Sonoma County. We are united by our passion for wine and the belief that nothing brings people together better than sharing a great bottle of Rodney Strong wine.

## HISTORY

In 1965, our founder, Rod Strong, was the first to plant Chardonnay in what would later be recognized as the Chalk Hill American Viticultural Area (AVA), established officially in 1983. He recognized the region as distinct from the rest of Russian River Valley for its unique volcanically derived, chalky white ash soils, which impart a subtle mineral character to wines grown there.

## THE VINTAGE AND VINEYARD

2019 was another fantastic vintage in California. In Sonoma County, it started with a copious amount of rain saturating the soil in late winter and early spring. Early summer heat waves acclimated the vines to warmer weather, which allowed the grapes to withstand a later heat spell in August, moving the sugars higher and allowing flavors to ripen.

## TASTING

Lemon pie and custard aromas mix with exotic quince and layers of creamy oak in our 2019 Chalk Hill Chardonnay. Bright green apple and a citrusy lemon kick balance out the smooth oak tones. The creamy mouthfeel leads to a bright finish of grapefruit zest and hints of tart apple. Enjoy this now with soft cheeses or simply with good company.

*Committed to Community  
 Since 1959*