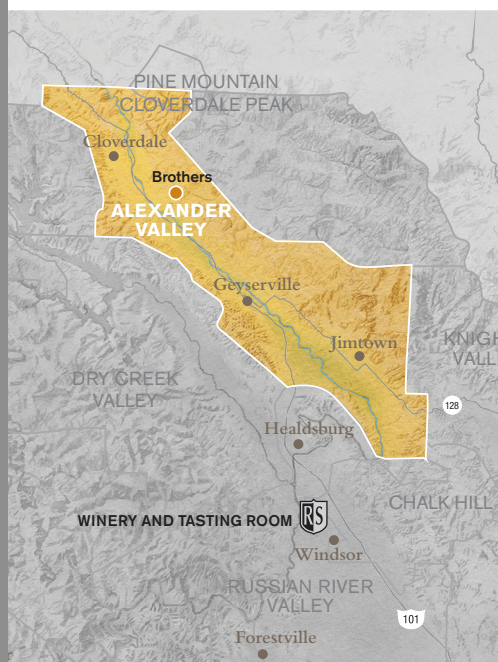


RODNEY STRONG
BROTHERS
CABERNET SAUVIGNON

2014 SINGLE VINEYARD
ALEXANDER VALLEY | SONOMA COUNTY



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VINEYARDS
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ALEXANDER VALLEY

The Alexander Valley AVA is 22 miles long, ranging in elevation from 150 to 1500 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 northernmost 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

In the hills to the east of the small town of Cloverdale, Brothers spans 135 acres, nearly all planted to Cabernet Sauvignon with a small amount of Malbec at the top. The vineyard is on well-drained loam underlain by sandstone, shale, and ancient greenstone. Its elevations, surpassing 1,000 feet, and its primarily western aspect perfectly situate the vines to capture the full warmth and light of the afternoon sun, ripening Cabernet well into the chocolate and black fruit profile, with exceptional richness.

THE HARVEST

2014 was a gift from Mother Nature to winegrowers in Sonoma County. Most of the rain for the growing season came late, in February and March, followed by a warm and dry spring. Bud break was early and the warm summer sun ripened the fruit without any complications through Harvest. Block 8 at our Brothers Vineyard was picked fully ripe on September 17, just hours before a light rain started to fall. The next spring, after a thorough blending session, Block 8, which is planted entirely to Clone 337, consistently one of our best Cabernets from Brothers, was chosen to remain unblended with the other blocks, and put to bottle as our 2014 Brothers Cabernet.

TASTE PROFILE

The 2014 Brothers is a deeply rich wine with complex dark fruit flavors. The wine is voluptuous and is bursting with blackberry, plum and wonderful chocolate notes followed by a round and seductive mid-palate and a long lingering finish. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.

ELEVATION	400-1030 ft	BLOCK	8
COORDINATES	38° 47' 17" N, 122° 58' 42" W	ALCOHOL	14.5%
COMPOSITION	100% Cabernet Sauvignon	TA	0.57g/100mL
BARREL REGIME	27 months in 100% French oak barrels, 52% new	PH	3.86
WINEMAKERS	Rick Sayre, Justin Seidenfeld, Greg Morthole, Tom Klein (vintner), David Ramey (consultant)	AVERAGE BRIX	26.4
WINE GROWERS	Doug McIlroy, Bob Steinhauer (consultant)	RELEASE DATE	September 2017