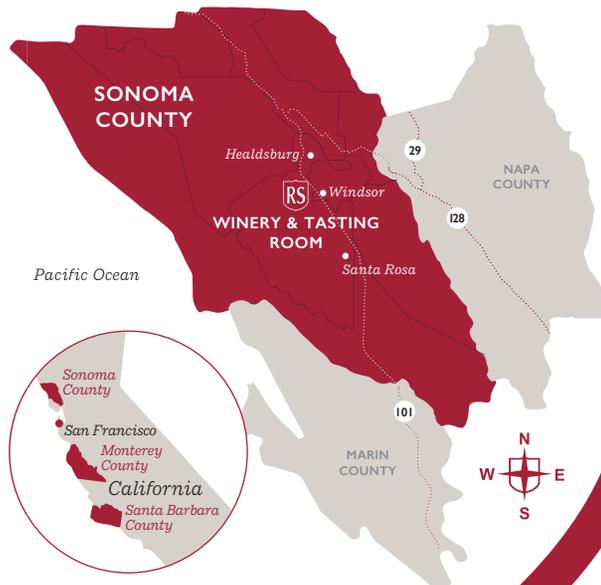


CHARDONNAY

CALIFORNIA
SPECIAL SELECT
2019



WINEMAKERS	Justin Seidenfeld, Greg Morthole
ALCOHOL	13.5%
TA	0.67g/100mL
PH	3.24
APELLATION	California
VARIETAL	100% Chardonnay
CELLAR & FERMENTATION	58% barrel fermented, 10% new French, Hungarian and American oak barrels; 42% cold fermented in stainless steel



Certified Sustainable Winery
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 our unwavering commitment to quality, we're proud of our Chardonnay which features pristine fruit from cooler, coastal regions of California where Chardonnay thrives and displays its alluring and unique flavors and aromas. Advances in viticulture outside of Sonoma and Napa in recent years have resulted in higher quality grapes. By incorporating some of this fruit with our Sonoma County grapes, we have created a better, more complex wine showing the diversity and balance of California Chardonnay regions.

THE VINTAGE AND VINEYARD

2019 was another fantastic vintage in California. In Sonoma County it started off 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. In Monterey County, the grapes ripen later and take on more tropical tones, which form a substantial part of the finished blend. The Santa Barbara County vineyard is a minor part of the blend, adding a twist of citrusy flavor and golden apple to the finished blend.

TASTING

We barrel fermented 60% of our California Chardonnay and aged that portion in barrel for 7 months, stirring the lees every month to lend a creaminess to the mouthfeel and a touch of spice and vanilla to the flavors. The remainder was cold-fermented to heighten the fresh tropical and citrusy fruit. This vintage displays aromas of lemon curd and apple with hints of toasty oak and baking spices. The finish is long and lingering with silky notes of fresh pear and pineapple. Enjoy this wine with grilled asparagus, seared tuna with a mango-avocado salsa or an apple and brie grilled cheese.

*Committed to Community
Since 1959*