

CHARDONNAY

CALIFORNIA
SPECIAL SELECT

2020

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| WINEMAKERS | Justin Seidenfeld, Greg Morthole |
| ALCOHOL | 13.5% |
| TA | 0.68g/100mL |
| PH | 3.18 |
| APPELLATION | California |
| VARIETAL | 100% Chardonnay |
| CELLAR & FERMENTATION | 80% barrel fermented, 15% new French, American and European oak barrels; 20% 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

A fair amount of winter rain ushered in the 2020 year, though drier weather soon took over in Sonoma County ending up at about 60% of our normal precipitation. Moderate temperatures through the early summer led to a heatwave in mid-August, driving sugars up. In Monterey County, due to much less rain and more wind, the grapes ripen later and take on more tropical tones. The cooler Santa Barbara County vineyard lends a twist of citrusy flavor and golden apple, adding complexity to our Chardonnay which showcases these three great appellations.

TASTING

We barrel fermented 80% of our California Chardonnay and aged that portion in French, American and European oak barrels for up to 8 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 in stainless steel 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*