

2017 Reserve CABERNET SAUVIGNON SONOMA COUNTY

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



*Rodney
Strong
Vineyards*

PHILOSOPHY

Our Reserve wines are the result of a careful blend of individual lots from meticulously farmed sections of some of the very best vineyards in Sonoma County. Created in our small lot Artisan Cellar, Winemaker Justin Seidenfeld employs techniques such as cluster pre-sorting and extended maceration. With small tanks and equipment sized for the most discriminating vineyard selection process, our cellar is state-of-the-art and represents the Klein family commitment to producing the finest wines possible.

IN THE CELLAR

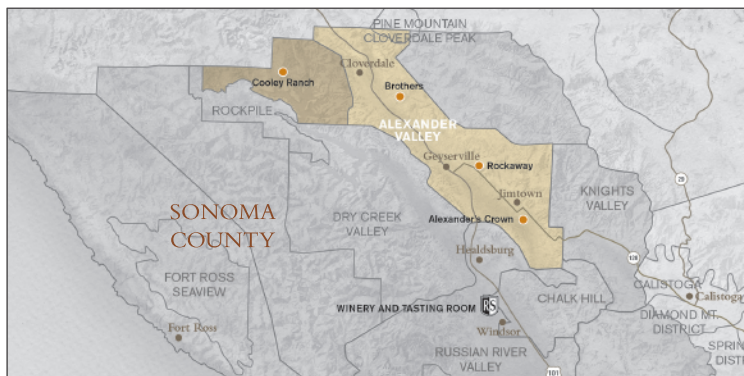
For our 2017 Reserve Cabernet Sauvignon, select areas within each vineyard are hand harvested, fermented separately and aged in the finest French oak. Each lot is tasted and graded and only the best are considered. The blend is then assembled, and the wine is aged 24 months before bottling.

THE VINTAGE

The 2017 vintage will not be soon forgotten. The all-time precipitation record was set by mid-April as rain swept over the North Coast, filling all lakes, ponds and reservoirs. As the rain clouds subsided and the sun appeared, the vineyards in Sonoma County endured six different heat waves at or above 100°F, including a memorable 110°F on Labor Day. We harvested the fruit from September 18 - October 5 to make this beautiful Reserve Cabernet Sauvignon.

TASTING NOTES

Rich, lush and structured, the 2017 vintage displays intense aromas of black currant, cassis and crushed violet. This wine is velvety with a smooth, lingering finish of herbal notes, vanilla and cocoa. Enjoy this wine now with a grilled porterhouse, rack of lamb, or a winter vegetable roast or lay a few bottles down in your cellar to enjoy in 4 to 6 years.



WINEMAKERS	Justin Seidenfeld, Tom Klein (vintner)		
WINE GROWER	Ryan Decker		
ALCOHOL	15.0%	TA 0.63 g/100 mL	PH 3.58
APPELLATION	52% Alexander Valley, 48% Sonoma County		
VINEYARDS	48% Cooley Ranch, 29% Brothers, 18% Rockaway, 5% Crown		
BLEND	100% Cabernet Sauvignon		
CELLAR & FERMENTATION	24 months in French oak barrels, 75% new		

