

PINOT NOIR

RUSSIAN RIVER VALLEY

2019



WINEMAKERS	Justin Seidenfeld, Greg Morthole
ALCOHOL	14.5%
TA	0.56g/100mL
PH	3.53
APPELLATION	90% Russian River Valley, 5% Petaluma Gap, 5% Sonoma County
VARIETAL	100% Pinot Noir
CELLAR & FERMENTATION	17 months in French oak barrels, 33% new



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

Rod Strong was among the first modern wine pioneers with a vision to plant Pinot Noir in the Russian River Valley. In 1968, he planted our heritage River East Vineyard in the alluvial clay-loam soils adjacent to the winery in Healdsburg. Today, the Russian River Valley is well established as one of the premier Pinot Noir growing regions in the world, and we continue to rely on the original River East Vineyard as a core contributor to our estate vineyard bottling.

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

Our 2019 Russian River Valley Pinot Noir has deep aromas of plum, brown sugar and baked fruit. Warm and richly inviting, the tannins are present in the mid palate and melt on the finish. This vintage is uniquely earthy and complex with notes of tobacco, baked cherry pie and spice. Enjoy this Pinot Noir now with charcuterie, wild mushroom risotto or grilled pork tenderloin topped with a cherry compote or whole grain mustard sauce.

*Committed to Community
 Since 1959*