

# CHARDONNAY

CHALK HILL

2020

WINEMAKERS	Justin Seidenfeld, Greg Morthole
ALCOHOL	13.5%
TA	0.67g/100mL
PH	3.40
APPELLATION	Chalk Hill
VARIETAL	100% Chardonnay
CELLAR & FERMENTATION	17 months in French oak barrels, 37% new



Certified Sustainable Winery  
[www.rodneystrong.com](http://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 1965, our founder, Rod Strong, was the first to plant Chardonnay in what would later be recognized as the Chalk Hill American Viticultural Area (AVA), established officially in 1983. He recognized the region as distinct from the rest of Russian River Valley for its unique volcanically derived, chalky white ash soils, which impart a subtle mineral character to wines grown there.

## THE VINTAGE AND VINEYARD

2020 was notable for being another dry growing season, with only a few showers throughout spring, milder weather through most of the year and lower yields at harvest. The dry season and judicious irrigation resulted in smaller leaves and canopy area, allowing the fruit to acclimate to greater light exposure than is typical. With everything in balance, we harvested August 13-September 11.

## TASTING

Lemon pie and custard aromas mix with exotic quince and layers of creamy oak in our 2020 Chalk Hill Chardonnay. Bright green apple and a citrusy lemon kick balance out the smooth oak tones. The creamy mouthfeel leads to a bright finish of grapefruit zest and hints of tart apple. Enjoy this now with soft cheeses or simply with good company.

*Committed to Community  
 Since 1959*