RODNEY **STRONG**



2017 ALEXANDER'S CROWN CABERNET SAUVIGNON

SINGLE VINEYARD ALEXANDER VALLEY SONOMA COUNTY

VINEYARD: Established in 1971 and recognized as the first vineyard in Alexander Valley to produce a single vineyard Cabernet Sauvignon, Alexander's Crown vineyard is perched on a hill in the south end of the Alexander Valley, just south of Jimtown. Encompassing 63 acres, the vineyard feels the cool Pacific breezes earlier in the afternoon compared to sites farther up the valley. We use only the top 15 acres of Cabernet Sauvignon from Block 1, planted to Clone 4 in well-drained red volcanic soil, to craft this intensely flavored wine.

HARVEST: The 2017 vintage will not be soon forgotten. The all-time precipitation record was set by mid-April as rain swept like waves over the North Coast, filling all the 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 21 through October 20 to make our beautiful Alexander's Crown Cabernet Sauvignon.

TASTING PROFILE: The 2017 Alexander's Crown exhibits ripe flavors of black currant, blackberries and violets. The wine is voluptuous, has a rich mouthfeel, soft tannins and a long lingering finish with notes of dried herbs and a touch of mocha. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.

COORDINATES: 38° 39' 33" N. 122° 49' 04" W

BLOCK: 1

WINEGROWER: Ryan Decker

ELEVATION: 250-350 ft.

ALCOHOL: 14.5% TA: 0.59g/100mL VINTNER: Tom Klein

BARREL REGIME: 26 months in 100% French

PH: 3.61

WINEMAKERS: Justin Seidenfeld

COMPOSITION: 100% Cabernet Sauvignon

oak barrels, 100% new

AVERAGE BRIX: 26.6°