

CABERNET SAUVIGNON

Lnights Valley 2020

WINEMAKERS Justin Seidenfeld

ALCOHOL 14.5%

TA 0.59g/100mL

PH 3.72

APPELLATION Knights Valley

VARIETAL Cabernet Sauvignon

CELLAR & 24 months in 100% French oak barrels, 50% new



OUR STORY

We at Rodney Strong are united by our passion for crafting the highest quality wines from the very best vineyards across Sonoma County. With over 60 years of family ownership and 823 acres of estate vineyards, we exemplify Cabernet and what it means to be world class Sonoma quality. We are united by our passion for Sonoma County, Cabernet Sauvignon and the belief that nothing brings people together better than sharing superb experiences with a great bottle of Rodney Strong wine.

HISTORY

Protected from direct Pacific Ocean influence, Knights Valley is the easternmost Sonoma County appellation - known for its warm days and cool nights - and is the warmest viticultural region in the county. The valley lies between the Alexander Valley and Chalk Hill wine regions to the west and is situated at the foot of Mount St. Helena to the north. The valley's beauty and mineral-rich volcanic soils make it well suited to quality viticulture.

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 and ripening beautifully as we expect it to in this warmest growing region. With everything in balance, we harvested September 23-30, 2020.

TASTING

Our 2020 Knights Valley Cabernet Sauvignon is deeply colored and bursting with aromas of crushed blackberries, spicy dark plum, dusty cocoa powder, cassis and wild raspberry. The complex layers of spice, red fruit and chocolate on the palate are framed in rich, velvety tannins with a long lingering finish. Enjoy this Cabernet Sauvignon now with braised short ribs, ravioli or lamb shanks, or cellar it to enjoy over the next 3 to 5 years.