



California
CHARDONNAY
2022

WINEMAKERS	Justin Seidenfeld
ALCOHOL	13.5%
TA	0.70g/100mL
PH	3.19
APPELLATION	California
VARIETAL	100% Chardonnay
CELLAR & FERMENTATION	60% French oak barrels, 40% fermented in stainless steel at 50°F to complete malolactic fermentation



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 1,158 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

In our unwavering commitment to quality, we're proud of our Chardonnay which features pristine fruit from cooler, coastal regions of California where Chardonnay thrives and displays its alluring and unique flavors and aromas. Advances in viticulture outside of Sonoma and Napa in recent years have resulted in higher quality grapes. By incorporating some of this fruit with our Sonoma County grapes, we have created a better, more complex wine showing the diversity and balance of California Chardonnay regions.

THE VINTAGE AND VINEYARD

The 2022 vintage was dry and mild. Rain from the previous autumn was light, and the new year was warm and dry with daytime highs up to 70°F in early spring. After a few light sprinkles in the late spring and early summer, the temperature climbed into the triple digits a few days in June, but the season was mild overall, with most summer days peaking around 85-90°F. The balance of moderately high daytime temperatures and cool evenings yielded ideal flavor concentration and mild acidity. Due to the dry and seasonable weather, harvest came expectedly earlier than previous vintages, and we picked fruit between August 20th through September 13th.

TASTING

We barrel fermented 60% of our California Chardonnay and aged that portion in French oak barrels, stirring the lees every month to lend a creaminess to the mouthfeel and a touch of spice and vanilla to the flavors. The remainder was cold-fermented in stainless steel to heighten the fresh tropical and citrus fruit character. This vintage displays aromas of lemon curd and apple with hints of toasty oak and baking spices. The finish is long and lingering with silky notes of fresh pear and pineapple. Enjoy this wine with grilled asparagus, seared tuna with a mango-avocado salsa or an apple and brie grilled cheese.

FAMILY OWNED
SONOMA GROWN
CULTIVATING COMMUNITY

Certified Sustainable Winery
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