



SAUVIGNON BLANC

Alexander Valley

2023

WINEMAKERS	Justin Seidenfeld, Olivia Wright
ALCOHOL	14%
TA	0.70g/100mL
PH	3.25
APPELLATION	Alexander Valley
VARIETAL	94% Sauvignon Blanc, 3% Viognier, 3% Semillon
CELLAR & FERMENTATION	3 stage fermentation: 54% in 400L French oak barrels, 75% new; 45% in stainless steel; 1% in ceramic egg



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 1158 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

Rodney Strong was among the first to recognize the unmatched winegrowing potential in Alexander Valley. As a result, we have been making Sauvignon Blanc from Alexander Valley since the 1990s. With unmatched quality, diversity of climate and unique, mineral-rich soils, Alexander Valley is the ideal source for an elevated, richer expression of this beautiful varietal.

THE VINTAGE AND VINEYARD

The 2023 vintage is not one we will soon forget. A cool and wet winter led to a budbreak 2-3 weeks later than average. Daytime temperatures throughout the growing season continued to be unusually cool, with averages in the low 70s and the warmest days just reaching into the mid 80s. This led to an exceptionally late harvest – over a full month later than 2022 on average, offering the grapes an extended hang time to develop extraordinary complexity and concentration. The evening coastal breezes reaching inwards to the Alexander Valley AVA preserved fresh acidity and created beautiful balance with the season's generous ripe fruit flavors.

TASTING

Bursting with generous ripe fruit and orange blossom aromatics, our fume-style Alexander Valley Sauvignon blanc offers juicy flavors of kiwifruit, yellow peach, and passionfruit wrapped in bright refreshing acidity. A full and soft midpalate and notes of vanilla panna cotta are the outcome of aging sur lie in 400 liter French oak barrels. The wine finishes with subtle sweet almond and mineral complexity. Try this with smoked salmon, chicken picatta, or a lemon mascarpone pasta dish.

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SONOMA GROWN
CULTIVATING COMMUNITY

Certified Sustainable Winery
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