# Rodney Strong Vineyards Cabernet Sauvignon

RESERVE CABERNET SAUVIGNON

Justin Seidenfeld **WINEMAKERS** 

14.5% **ALCOHOL** 

0.58g/100mL TA

3.61 PH

**APPELLATION** 50% Sonoma County, 50% Alexander Valley

100% Cabernet Sauvignon

VARIETAL

50% Cooley Ranch, 32% Rockaway, VINEYARDS

18% Brothers

**CELLAR &** 24 months in French oak barrels, FERMENTATION

75% 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 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

Our Reserve wines are the result of a careful blend of individual lots from meticulously farmed sections of some of the very best vineyards in Sonoma County. Created in our small lot Artisan Cellar, Winemaker Justin Seidenfeld employs techniques such as cluster pre-sorting and extended maceration. With small tanks and equipment sized for the most discriminating vineyard selection process, our cellar is state-of-the-art and represents the Klein family commitment to producing the finest wines possible.

# THE VINTAGE AND VINEYARD

2019 was another fantastic vintage in California. In Sonoma County it started with a copious amount of rain saturating the soil in late winter and early spring. Early summer heat waves acclimated the vines to warmer weather, which allowed the grapes to withstand a later heat spell in August, moving the sugars higher and allowing flavors to ripen. Harvest took place September 30 - October 16.

# **TASTING**

Rich, lush and structured, this vintage displays intense aromas of black currant, cassis and crushed violet. This wine is velvety smooth, lingering finish of herbal notes, vanilla and cocoa. Enjoy this wine now with a grilled porterhouse, rack of lamb or a winter vegetable roast or lay a few bottles down in your cellar to enjoy in 4 to 6 years.