



## CABERNET SAUVIGNON

*Alexander Valley*  
2021

<b>WINEMAKERS</b>	Justin Seidenfeld, Olivia Wright
<b>ALCOHOL</b>	14.5%
<b>TA</b>	0.63g/100mL
<b>PH</b>	3.56
<b>APELLATION</b>	Alexander Valley
<b>VARIETAL</b>	Cabernet Sauvignon
<b>CELLAR &amp; FERMENTATION</b>	18 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 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 recognized in the late 1960s that Sonoma County's Alexander Valley was an exceptional area for heat loving Cabernet Sauvignon. He planted our first Cabernet vineyard in 1971, Alexander's Crown, on a small hill in Jintown, and the reputation for fine Sonoma County Cabernet has never looked back. Today we have three exceptional Cabernet vineyards, from Jintown to Geyserville, and all the way north to Cloverdale, planted in the well-drained alluvial, volcanic, and uplifted shale/sandstone soils that make Sonoma County an ideal place for this noble grape.

## THE VINTAGE AND VINEYARD

The 2021 vintage turned out to be a fantastic growing season, with no frost and very mild temperatures throughout most of the year. However, the unpredictable spring rains ended in March in what would become one of the driest seasons on record in Sonoma County. The result was an earlier than average harvest of Bordeaux varietals, with approximately 15% lower yields compared to previous vintages, and dense concentration of flavors. With all things in balance, harvest took place between September 21-30th.

## TASTING

This powerful Cabernet Sauvignon from the hillsides of Alexander Valley has aromas of lush red plum and dark berries that dominate the glass, while hints of cassis and milk chocolate play in the background. The dried fig and chewy tannins give this wine a strong backbone, while the 18 months of barrel aging have softened this bold wine just enough to enjoy now with a cheese and charcuterie board, filet mignon with grilled vegetables or a dark chocolate mousse. Drink over the next 5 to 7 years.

FAMILY OWNED  
**SONOMA GROWN**  
CULTIVATING COMMUNITY

Certified Sustainable Winery  
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