



Rodney
Strong
Vineyards

RESERVE CHARDONNAY

Russian River Valley
2022

WINEMAKERS	Greg Morthole (Winemaker), Olivia Wright (Winemaker), Justin Seidenfeld (Director)
ALCOHOL	13.5%
TA	0.74g/100mL
PH	3.16
APPELLATION	Russian River Valley
VARIETAL	100% Chardonnay
CELLAR & FERMENTATION	18 months in 100% French oak barrels, 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

Late autumn rain came on the heels of the previous crush, with additional rain in winter adding to a very wet stretch of time in the Russian River Valley, which is normal in our climate and always welcome at that time of year. Sunshine and warmer than average weather came in January, February, and March, notching daytime highs in the 60's or low 70's. A few days in April were surprisingly warm, punctuated by a couple of inches of rain here or there. June weather in the Russian River Valley can be mercurial, and though we received two short heat spikes we also had a half inch of rain early in the month. Overall, summer was comfortable and enjoyably mild, with most days about 85-90F. We harvested on August 30 and 31.

TASTING

Golden apple, lemon curd, poached pear, honey, and dusty oak aromas entice the nose before flavors of vanilla bean, brioche, and graham cracker and a creamy mouthfeel with fresh underlying acidity and a hint of mineral carry through the long complex finish.

FAMILY OWNED
SONOMA GROWN
CULTIVATING COMMUNITY

Certified Sustainable Winery
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