RODNEY STRONG

# CHARDONNAY
## Chalk Hill
2022

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| **WINEMAKERS** | Justin Seidenfeld, Olivia Wright |
| **ALCOHOL** | 13.5% |
| **TA** | 0.73g/100mL |
| **PH** | 3.04 |
| **APPELLATION** | Chalk Hill |
| **VARIETAL** | 100% Chardonnay |
| **CELLAR & FERMENTATION** | 14 months in French oak barrels, 36% 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
In 1965, our founder, Rod Strong, was the first to plant Chardonnay in what would later be recognized as the Chalk Hill American Viticultural Area (AVA), established officially in 1983. He recognized the region as distinct from the rest of Russian River Valley for its unique volcanically derived, chalky white ash soils, which impart a subtle mineral character to wines grown there.

## 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 bright acidity. Due to the dry and seasonable weather, harvest came expectedly earlier than previous vintages, and we picked fruit between August 16th through September 8th.

## TASTING
Crème brûlée, golden apple and piecrust aromas mix with layers of creamy oak. Flavors of poached pear and vanilla wafer overlie a rich, silky smooth texture with mineral-laced acidity, finishing with creamy oak and toasted hazelnut.

FAMILY OWNED
SONOMA GROWN
CULTIVATING COMMUNITY

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