



## Sonoma County CHARDONNAY 2023

<b>WINEMAKERS</b>	Justin Seidenfeld, Olivia Wright
<b>ALCOHOL</b>	13.5%
<b>TA</b>	0.66g/100mL
<b>PH</b>	3.30
<b>APPELLATION</b>	Sonoma County
<b>VARIETAL</b>	Chardonnay
<b>CELLAR &amp; FERMENTATION</b>	60% French oak barrels, 40% fermented in stainless steel at 50°F to complete malolactic fermentation



## 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 our unwavering commitment to quality, we're proud of our Chardonnay which features pristine fruit from cooler, coastal regions of California where Chardonnay thrives and displays its alluring and unique flavors and aromas. Advances in viticulture outside of Sonoma and Napa in recent years have resulted in higher quality grapes. By incorporating some of this fruit with our Sonoma County grapes, we have created a better, more complex wine showing the diversity and balance of California Chardonnay regions.

## 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 and morning fog blanketing the Russian River Valley preserved fresh acidity and created beautiful balance with the season's generous ripe fruit flavors.

## TASTING

A classic, balanced and approachable Chardonnay, with aromas of golden delicious apple, meyer lemon, baked pear, and a hint of nutmeg spice. The wine has subtle oaky flavors of vanilla and caramel, supported by bright, citrusy fruit character and fresh acidity. The finish is crisp but lingering, with silky notes of crème brulee and Bartlett pear. Enjoy this wine with grilled vegetables, fish tacos with a mango-avocado salsa or an apple and brie grilled cheese.

FAMILY OWNED  
SONOMA GROWN  
CULTIVATING COMMUNITY

Certified Sustainable Winery  
WWW.RODNEYSTRONG.COM