



2022 CHARDONNAY SONOMA COAST



Steeped in the legacy of Rod Strong, a pioneer in Sonoma County winegrowing, Sonoma Vineyards draws on decades of experience combined with passion of our new generation of winemakers.

TASTING NOTES

This crisp wine has bright citrus characteristics with hints of tropical fruit and toasty oak followed by a clean lingering finish.

THE VINTAGE & VINEYARD

The 2022 vintage started out unseasonably warm, with springlike days in February and March ranging from low 60s to low 70s. A few days of 90°F in early April warmed up the ground, promoting growth in the vines while a few more inches of welcome rain fell in mid-April. Despite an unusual rainstorm, June saw two brief 100°F peaks before the end of the month. Overall, this vintage was very mild with consistent 85-90°F days into August. The balance of daytime heat and coastal winds led us to beautiful sugars and acidity.

TECHNICAL INFORMATION

WINEMAKER	Olivia Wright
ALCOHOL	13.5%
TA	0.74gm/100ml
PH	3.21
APPELLATION	Sonoma Coast
VARIETAL	100% Chardonnay
CELLAR & FERMENTATION	85% barrel fermented, 15% Stainless steel tank fermentation, 12 months aged sur lie in 30% new French oak

RODNEY  STRONG

RODNEYSTRONG.COM



OUR STORY

At Rodney Strong Vineyards we focus on modern artisan winemaking, exclusively from Sonoma County, California. Our family-owned winery is committed to quality wines and to protecting our resources for the future. We are solar powered, certified sustainable, practice Fish Friendly Farming and we are Sonoma County's first carbon neutral winery.

