



2023 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 2023 vintage is not one we will soon forget. A cool and wet winter lead 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 low 80s. This lead to an exceptionally late harvest – over a full month later than 2022, offering the grapes an extended hang time to develop extraordinary complexity and concentration. The even cooler nights, a hallmark of the Sonoma Coast, preserved fresh acidity and created a beautiful balance with the season's generous ripe fruit flavors.

TECHNICAL INFORMATION

WINEMAKER	Olivia Wright
ALCOHOL	14.5%
TA	0.70gm/100ml
PH	3.29
APPELLATION	Sonoma Coast
VARIETAL	100% Chardonnay
CELLAR & FERMENTATION	Fermented and aged in tank and oak barrels for 12 months

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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.

