



SAUVIGNON BLANC

Alexander Valley
2024

WINEMAKERS	Olivia Wright
ALCOHOL	13.5%
TA	0.68g/100mL
PH	3.18
APPELLATION	Alexander Valley
VARIETAL	90% Sauvignon Blanc, 5% Viognier, 5% Semillon
CELLAR & FERMENTATION	3 stage fermentation: 63% in 400L French oak barrels, 85% new; 36% in stainless steel, 1% in ceramic egg



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 1158 acres of estate vineyards, we exemplify Sauvignon Blanc and what it means to be world class Sonoma quality. We are united by our passion for Sonoma County, and the belief that nothing brings people together better than sharing superb experiences with a great bottle of Rodney Strong wine.

HISTORY

Rodney Strong was among the first to recognize the unmatched winegrowing potential in Alexander Valley. As a result, we have been making Sauvignon Blanc from Alexander Valley since the 1990s. With unmatched quality, diversity of climate and unique, mineral-rich soils, Alexander Valley is the ideal source for an elevated, richer expression of this beautiful varietal.

THE VINTAGE AND VINEYARD

The 2024 vintage in Alexander Valley offered consistent warmth and bountiful sunshine resulting in wines of remarkable richness and character. The season began with replenished soils from a long rainy winter. Moderately warm, dry, and temperate Spring weather from budbreak through flowering allowed for healthy fruit set. As the 2024 growing season progressed, Sauvignon Blanc berries were notably smaller than average, leading to smaller yields with higher concentration of bright tropical fruit flavors. The summer heat ramped up with temperatures consistently in the upper 90s throughout August and early September, providing the vines with the necessary warmth for optimal ripening, while Sonoma County's cool nights and coastal breezes helped preserve freshness.

TASTING

Bursting with generous ripe fruit and orange blossom aromatics, our Alexander Valley Sauvignon Blanc offers juicy flavors of kiwifruit, yellow peach, and passionfruit wrapped in bright refreshing acidity. A full and soft midpalate and notes of vanilla panna cotta are the outcomes of aging sur lie in 400 liter French oak barrels. The wine finishes with subtle sweet almond and mineral complexity. Try this with smoked salmon, chicken piccata, or a lemon mascarpone pasta dish.

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SONOMA GROWN
CULTIVATING COMMUNITY

Certified Sustainable Winery
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