RS RODNEY STRONG

CHARDONNAY
Chalk Hill
2023

WINEMAKERS	Olivia Wright
ALCOHOL	14.5%
TA	0.64g/100mL
PH	3.18
APPELLATION	Chalk Hill
VARIETAL	100% Chardonnay
CELLAR & FERMENTATION	12 months in French oak barrels, 35% new

SONOMA COUNTY

Healdsburg
Windsor
RS WINERY & TASTING ROOM
Santa Rosa

Pacific Ocean

NAPA COUNTY

29
128
101

MARIN COUNTY

San Francisco
California

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 Chardonnay 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

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 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 our Chalk Hill vineyards preserved fresh acidity and created beautiful balance with the season's generous ripe fruit flavors.

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 spiced quince and toasted hazelnut.

FAMILY OWNED
SONOMA GROWN
CULTIVATING COMMUNITY