



CABERNET SAUVIGNON

Alexander Valley

2022

WINEMAKERS	Justin Seidenfeld, Olivia Wright
ALCOHOL	14.5%
TA	0.60g/100mL
PH	3.57
APPELLATION	Alexander Valley
VARIETAL	Cabernet Sauvignon
CELLAR & FERMENTATION	18 months in 100% French oak barrels, 50% new



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 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

Rodney Strong recognized in the late 1960s that Sonoma County's Alexander Valley was an exceptional area for heat loving Cabernet Sauvignon. He planted our first Cabernet vineyard in 1971, Alexander's Crown, on a small hill in Jintown, and the reputation for fine Sonoma County Cabernet has never looked back. Today we have three exceptional Cabernet vineyards, from Jintown to Geyserville, and all the way north to Cloverdale, planted in the well-drained alluvial, volcanic, and uplifted shale/sandstone soils that make Sonoma County an ideal place for this noble grape.

THE VINTAGE AND VINEYARD

The 2022 vintage was dry and mild. Rain from the previous winter was light, and the new year was warm and dry with daytime highs up to 70°F in early spring. After a few light sprinkles in the late spring and early summer, the temperature climbed into the triple digits a few days in June, but the season was mild overall, with most summer days peaking around 85-90°F. The balance of moderately high daytime temperatures and cool evenings yielded ideal flavor concentration and mild acidity. Due to the dry and seasonable weather, harvest came expectedly earlier than previous vintages, with the first Alexander Valley Cabernet lots picked on September 3rd.

TASTING

This powerful Cabernet Sauvignon from the hillsides of Alexander Valley has aromas of lush red plum and dark berries that dominate the glass, while hints of cassis and milk chocolate play in the background. The dried fig and chewy tannins give this wine a strong backbone, while the 18 months of barrel aging have softened this bold wine just enough to enjoy now with a cheese and charcuterie board, filet mignon with grilled vegetables or a dark chocolate mousse. Drink over the next 5 to 7 years.

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SONOMA GROWN
CULTIVATING COMMUNITY

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