## RODNEY STRONG



## 2019 BROTHERS CABERNET SAUVIGNON

SINGLE VINEYARD : ALEXANDER VALLEY : SONOMA COUNTY

VINEYARD: In the hills to the east of the small town of Cloverdale, Brothers spans 141 acres, nearly all planted to Cabernet Sauvignon with a small amount of Malbec at the top. The vineyard is on well-drained loam underlain by sandstone, shale, and ancient greenstone. Its elevations, surpassing 1,000 feet, and its primarily western aspect perfectly situate the vines to capture the full warmth and light of the afternoon sun, ripening Cabernet well into the chocolate and black fruit profile, with exceptional richness.

HARVEST: 2019 was another fantastic vintage in California. In Sonoma County, it started with a copious amount of rain saturating the soil in late winter and early spring. Early summer heat waves acclimated the vines to warmer weather, which allowed the grapes to withstand a later heat spell in August, moving the sugars higher and allowing flavors to ripen. We harvested the fruit September 25 - October 10 to make this beautiful Brothers Cabernet Sauvignon.

TASTING PROFILE: The 2019 Brothers is a deeply rich wine with complex flavors of dark berries and cassis. The wine is bursting with blackberry, plum and wonderful chocolate and mocha notes followed by a round and seductive mid-palate and a long lingering finish. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.

COORDINATES: 38° 47' 17" N, 122° 58' 42" W BLOCK: 4, 5 V

**ELEVATION**: 400-1,030 ft. **ALCOHOL**: 14.5% V

COMPOSITION: Cabernet Sauvignon TA: 0.60g/100mL

BARREL REGIME: 24 months in 100% new PH: 3.70

French oak barrels

WINEGROWER: Ryan Decker

VINTNER: Tom Klein

WINEMAKERS : Justin Seidenfeld

and Greg Morthole

AVERAGE BRIX: 28.3°