



CABERNET SAUVIGNON

Alexander Valley

2023

WINEMAKERS	Olivia Wright
ALCOHOL	14.5%
TA	0.580g/100mL
PH	3.60
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 1,115 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 2023 vintage is one we will not 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 reaching inwards to the Alexander Valley AVA preserved fresh acidity and created beautiful balance with the season's generous ripe fruit flavors.

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, ribeye with grilled vegetables or a juicy portobello burger. Drink over the next 5 to 7 years.

FAMILY OWNED
SONOMA GROWN
CULTIVATING COMMUNITY

Certified Sustainable Winery
WWW.RODNEYSTRONG.COM