

Sonoma County CHARDONNAY 2024

WINEMAKERS	Justin Seidenfeld, Olivia Wright
ALCOHOL	13.5%
TA	0.66g/100mL
PH	3.24
APPELLATION	Sonoma County
VARIETAL	Chardonnay
CELLAR & FERMENTATION	60% French oak barrels, 40% fermented in stainless steel at 50°F to complete malolactic fermentation



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 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

It is our firm belief that Sonoma County and its variety of soil and climate is ideal for growing Chardonnay grapes. The cool maritime influence of the Pacific Ocean arriving reliably in the form of fog each summer evening maintains the bright natural acidity that is key to the balance of any fine Chardonnay, while the warm summer afternoons ensure plenty of ripe fruit character. We source only the best fruit from our estate vineyards and grower partners to craft our Sonoma County Chardonnay, expressive and elegant vintage after vintage.

THE VINTAGE AND VINEYARD

The 2024 vintage in Sonoma County 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. The summer heat ramped up with daytime 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 morning coastal breezes helped preserve freshness.

TASTING

A classic, balanced and approachable Chardonnay, with aromas of Golden Delicious apple, Meyer lemon, baked pear, and a hint of nutmeg spice. The wine has subtle oaky flavors of vanilla and caramel, supported by bright, citrusy fruit character and fresh acidity. The finish is crisp but lingering, with silky notes of crème brûlée and Bartlett pear. Enjoy this wine with grilled vegetables, fish tacos with a mango-avocado salsa or an apple and brie grilled cheese.

FAMILY OWNED
SONOMA GROWN
CULTIVATING COMMUNITY

Certified Sustainable Winery
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