

2015 ALEXANDER'S CROWN CABERNET SAUVIGNON

SINGLE VINEYARD | ALEXANDER VALLEY | SONOMA COUNTY



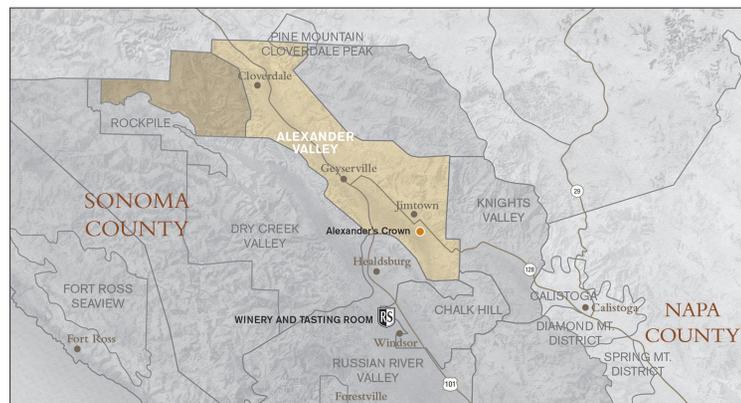
RODNEY STRONG
VINEYARDS

ALEXANDER VALLEY

Designated as an AVA in 1984, the Alexander Valley is 22 miles long ranging in elevation from 150 to 1,500 feet above sea level and is home to our three single vineyard Cabernet Sauvignon wines. Our winegrowers have found the very best grapes grow on higher elevated western slopes, the "sweet spot". This sweet spot in our three vineyards allows us to choose the best blocks that reside just below the ridge tops with a western facing aspect to capture the full warmth and light of the afternoon sun, thereby achieving the pinnacle of ripeness for Cabernet Sauvignon.

THE VINEYARD

Established in 1971 and recognized as the first vineyard in Alexander Valley to produce a single vineyard Cabernet Sauvignon, Alexander's Crown vineyard is perched on a hill in the south end of the Alexander Valley, just south of Jintown. Encompassing 63 acres, the vineyard feels the cool Pacific breezes earlier in the afternoon compared to sites farther up the valley. We use only the top 15 acres of Cabernet Sauvignon from Block 1, planted to Clone 4 in well-drained red volcanic soil, to craft this intensely flavored wine.

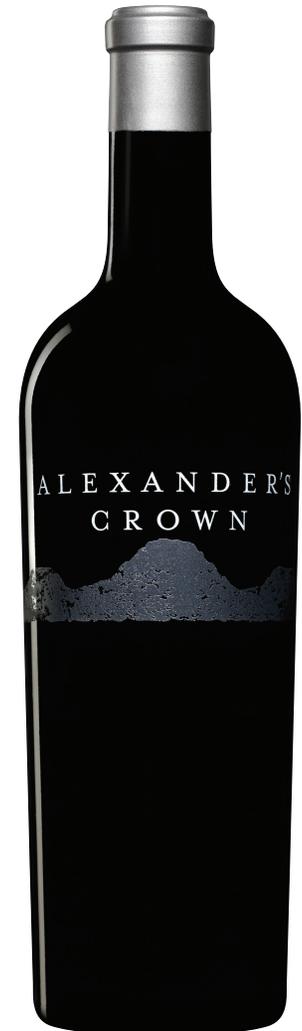


THE HARVEST

The 2015 vintage was warm overall, but cooler than the previous few years. With budbreak occurring weeks ahead of average, lower yields led to sugars accumulating much faster in the clusters than the speed at which ripening was occurring. Cool and warm weather alternated the rest of the summer. The acidity and tannins in the berries remained firm as we were looking at the possibility of a record early harvest date. Our winemakers waited for the acids to lower and for the tannins to soften while the sugar continued to climb. On September 18, once the acid and tannins softened and the fruit tasted at its best, we commenced picking the South and West blocks, and waited another 11 days to come back to pick the North and East blocks, as they always ripen later.

TASTING PROFILE

The 2015 Alexander's Crown exhibits ripe flavors of black currant, blackberries and violets. The wine is voluptuous, has a rich mouthfeel, soft tannins and a long lingering finish with notes of dried herbs and a touch of mocha. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.



ELEVATION	250–350	WINE GROWER	Ryan Decker
COORDINATES	38° 39' 33" N, 122° 49' 04" W	BLOCK	1
COMPOSITION	100% Cabernet Sauvignon	ALCOHOL	15.0%
BARREL REGIME	27 months in 100% French oak barrels, 76% new	TA	0.60g/100 mL
WINEMAKERS	Justin Seidenfeld, Greg Morthole, Tom Klein (vintner)	PH	3.67
		AVERAGE BRIX	27.8
		RELEASE DATE	September 2018