


















RODNEY STRONG VINEYARDS

\$21.95

* Suggested retail price

Rodney Strong Chardonnay 2021

	Product code	10544714
	Licensee price	\$20.38
	Format	12x750ml
	Listing type	SAQ General listing
	Status	Available
	Type of product	Table Wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar content	5
	Closure type	Screw Cap
	Aging vessel type	60% barrel fermented, 40% new French oak barrels; 40% fermented in stainless steel, 75% completed malolactic fermentation
	Total acidity	0.69 g/l
	PH	3.23

ABOUT THIS WINERY

Rodney Strong Vineyards is dedicated to Sonoma County. The winery was established in 1959 by Rod Strong, one of the first pioneers of the modern wine industry in California, as the 13th bonded winery in Sonoma County. Rodney Strong Vineyards grow and produce wines exclusively from four of Sonoma County's finest appellations - Russian River Valley, Chalk Hill, Alexander Valley and Sonoma Coast.

TASTING NOTES

This vintage displays aromas of lemon curd and apple with hints of toasty oak and baking spices. The finish is long and lingering with silky notes of fresh pear and pineapple. Enjoy this wine with grilled asparagus, seared tuna with a mango-avocado salsa or an apple and brie grilled cheese.

PRODUCT NOTES

Started in 1959 by Sonoma County pioneer Rod Strong and led by the Klein family since 1989, Rodney Strong Vineyards is a family of passionate people committed to crafting premium wines, great experiences and delivering a vision for sustainability in Sonoma County.

PRODUCTION NOTES



MARK ANTHONY

The 2021 vintage turned out to be a fantastic growing season, with no frost and very mild temperatures. We fermented 80% of our California Chardonnay and aged this portion in French, American and European oak barrels for up to 8 months, stirring the lees monthly to impart a creamy texture on the palate and a touch of spice and of vanilla flavors. The rest was cold fermented in stainless steel to enhance the tropical fruits and fresh citrus.

