

RODNEY STRONG VINEYARDS

\$28.50

* Suggested retail price

Sonoma County Cabernet Sauvignon 2020

ШШ	Product code	11770536
\$	Licensee price	\$24.79
iii	Format	12x750ml
	Listing type	SAQ Specialty by lot
Ľö	Status	Pending
•	Type of product	Table Wine
	Country	United States
Ø	Regulated designation	American Viticultural Areas (AVA)
9	Region	California
9	Subregion	Sonoma, Sonoma Valley
#	Varietal(s)	Cabernet Sauvignon 100 %
%	Alcohol percentage	13.8%
3	Colour	Red
	Sugar content	1.5
\equiv	Aging vessel type	French & American oak barrels, 20%
		new
\blacksquare	Length of aging	16 months

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

Our 2020 Sonoma County Cabernet Sauvignon is rich with dark cherry, plum and baking spices. The delicious fruit is accompanied by black pepper notes, crushed violet and cassis. The palate has medium tannins, lingering spicy oak f lavors with a velvety lush finish. Enjoy this Cabernet Sauvignon now with a grilled steak, rack of lamb or grilled winter vegetables.

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

2020 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 profit the vines to warmer weather, which allowed the grapes to withstand a later heat spell in August, noving the sugars higher and allowing flavors to ripen. With all things in balance, harvest took place September 2.



