





















RODNEY STRONG VINEYARDS

Brothers Ridge 2019

\$99.75

* Suggested retail price

	Product code	14969752
	Licensee price	\$86.76
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Table Wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	Sonoma, Alexander Valley
	Varietal(s)	Cabernet Sauvignon 100 %
	Alcohol percentage	14.5%
	Colour	Red
	Sugar content	6.2
	Closure type	CORK-Natural
	Aging vessel type	100% new French oak barrels
	Length of aging	24 months
	Total acidity	0.60 g/l
	PH	3.7
	À boire	8 to 10 years

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

The 2019 Brothers is a deeply rich wine with complex flavors of dark berries and cassis. The wine is bursting with blackberry, plum and wonderful chocolate and mocha notes followed by a round and seductive mid-palate and a long lingering finish. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.

PRODUCT NOTES

In the hills to the east of the small town of Cloverdale, Brothers spans 141 acres, nearly all planted to Cabernet Sauvignon with a small amount of Malbec at the top.

PRODUCTION NOTES

2019 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 acclimated the vines to warmer



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weather, which allowed the grapes to withstand a later heat spell in August, moving the sugars higher and allowing flavors to ripen. We harvested the fruit September 25 - October 10 to make this beautiful Brothers Cabernet Sauvignon.

