

RODNEY STRONG
ROCKAWAY
Cabernet Sauvignon

2005 SINGLE VINEYARD
ALEXANDER VALLEY · SONOMA COUNTY
100% ESTATE - GROWN

ELEVATION 225 - 700 ft
COORDINATES 38° 42' 59" N, 122° 05' 15" W
BLOCKS 2, 7, 8
COMPOSITION 92% Cabernet Sauvignon,
4% Malbec, 4% Petit Verdot
AVG. BRIX AT HARVEST 26.5° Brix
BARREL REGIME 24 months in 100% French Oak
ALCOHOL 15.4%
TA (BOTTLING) .64 g/100mL
PH (BOTTLING) 3.75
WINEMAKERS Rick Sayre, Gary Patzwald,
David Ramey (consultant)
WINEGROWERS Doug McIlroy,
Bob Steinhauer (consultant)
RELEASE DATE September 2, 2008

The Vision

Over a period of years, winery owner Tom Klein envisioned releasing a wine that matched in quality with wine from anywhere in the world; truly Californian, specifically from Sonoma County, with a pedigree of place captured. It was to be a 100% estate-grown, single vineyard cabernet sauvignon from Alexander Valley, meticulously farmed, exemplifying the very best of winemaking practices and bringing a select place and skillful technique together.

The combined efforts of many come together with this wine. Winegrowers coaxed "sweet spots" within Rockaway vineyard to produce ideal, mature ripeness, then pre-sorted grape clusters in the field before delivery to the winery. Winemakers, utilizing a newly constructed, small-lot winery, gently guided the clusters through additional sorting, de-stemming and a final berry sorting before fermentation and barrel aging, all to preserve the exceptional flavors grown in the vineyard.



The Vineyard

ROCKAWAY, ALEXANDER VALLEY,
SONOMA COUNTY, CALIFORNIA

Established 1994, Rockaway is planted mostly to cabernet sauvignon and merlot, but includes all five of the classic Bordeaux varieties. Rising up to an elevation of 750 feet, the land generally slopes northeast and southwest, with soils comprised of gravelly clay subsoil over fractured sandstone. This well-drained, low pH earth tends to encourage the production of small-berried clusters, ideal for making bold, concentrated cabernet sauvignon.

The Harvest

HAND-PICKED OCTOBER 7 THROUGH
NOVEMBER 2 2005

The vintage included a three week pause due to an extended winter and cool spring that included heavy rain in May. The delay, however, caused a late bud break and cabernet bloom that missed the rain. The overall conditions were average to cool throughout summer, contributing to a long ripening period. Harvest conditions were rain free with ideal temperatures.

Sweet Spots: Blocks 2,7,8

