

# Stromberg

VINEYARDS

## STROMBERG VINEYARDS, DRY CREEK VALLEY

Ross Stromberg, the founder of Stromberg Vineyards, has been growing grapes since 1972. Stromberg Vineyards was established in 1999 in the Dry Creek Valley in Sonoma County, California. The vineyard has sold grapes to various wineries since 2002. Under the active guidance of Ross and Gillian Stromberg, the estate vineyard today consists of 120 acres on Wallace Creek Road in Dry Creek Valley outside of Healdsburg, California.

### BILL KNUTTTEL, WINEMAKER

Bill Knuttel has over 20 years of winemaking experience in ultra-premium fine wines. Currently the Winemaker for Dry Creek Vineyards, he has worked for Chalk Hill Estate Vineyards & Winery and Saintsbury Vineyard. While his training is rooted in science, Bill approaches winemaking with an artistic eye, letting instinct and experience set the regimen, minimizing the use of technology.

**"The wine has superb dimension. One of the finest Dry Creek Cabernets I've ever tasted."**

**Paul Root  
Root Wine Cellars**

## STROMBERG VINEYARDS 2005 ESTATE VINEYARD CABERNET SAUVIGNON DRY CREEK VALLEY, SONOMA COUNTY

### WINEMAKING NOTES

The inaugural Stromberg Vineyards 2005 Dry Creek Valley Cabernet Sauvignon was harvested from the Stromberg Estate Vineyard located high in the southern range of the mountains that define the Dry Creek Valley. The grapes were harvested October 21, 2005. At harvest, Brix was 25.1°, pH was 3.66, and the titratable acidity was 0.54 g/100 ml. Yeast D254 was used to start primary fermentation. Vigorous pump-overs three times daily were done through fermentation until dryness, and then two times daily until pressing, although the wine was left on the skins for 23 days prior to pressing.

The finished wine was aged for 21 months in French oak barrels (Vernou and François Frères) of which 50% were new and 50% were two years old. The wine was racked quarterly, and bottled August 3, 2007. The finished wine has a pH of 3.79, a titratable acidity of 0.57 g/100 ml, and is dry. No fining was done prior to bottling. 385 cases were produced.

### WINEMAKER'S NOTES

This inaugural vintage has aromas of ripe blackberry, licorice, and dried black olive with touches of caramel, cedar, vanilla, toasty oak, and cassis. On the palate, additional flavors of black cherry and tobacco oak spice follow. The tannins are fully resolved and linger through a broad mid-palate and a flavorful finish. – *Bill Knuttel*

