

# Stromberg

VINEYARDS

## WINEGROWING AT STROMBERG VINEYARDS

The Stromberg Vineyards team works in the vineyard and in the cellar to create wines reflecting the vineyard's terroir, or micro-regional character, through the varietal characteristics inherent in the grape. The success of the cabernet sauvignon grapes on our Dry Creek Valley hillsides made them a wise choice for our wine. With his experienced and artistic touch, Bill Knuttel, creates Stromberg wines of elegance, grace, depth, and richness that truly reflect the best of the Dry Creek Valley.



## VINEYARD

The Stromberg Estate Vineyard was planted with cabernet sauvignon clone(s) 357 on 44-53 rootstock. The vineyard is on a gentle hillside slope with a southern exposure. Oriented for optimum sun through the growing season, the vineyard rows are planted using wide spacing and lyre trellising to promote air circulation and sunlight reaching the vines' interiors. We thin the leaf canopy as needed throughout the summer, and drop second crop and excess fruit to promote ripening and flavor concentration. The vineyard is fertigated through drip lines as needed to reduce unnecessary plant stress during the hottest portions of the growing season. Like most vineyards in California, we use sustainable farming practices to protect soils, prevent erosion, and promote healthy vines.

All grapes are hand-harvested and sorted to minimize inclusion of unripe clusters and MOG (matter other than grapes). All techniques used in making the wine promote flavors, complexity in wine's structure, and fine textures in the mouth. Vigorous pump-overs extract flavors and color, while a long, cold, soak on the skins up to three weeks or more create a finer, velvety texture. To protect the delicate aromatics and flavor nuances the wine is not fined.

Post fermentation and pressing, the wine ages in a mix of French oak barrels for 18 to 24 months, of which half of the barrels are new and half are used. This specific mix of new and used barrels creates an undercurrent of oak nuances, softens the texture of the wine, and preserves the pure expression of the grapes' flavors. After the wine is bottled, we age the wine for an additional 12 to 18 months to allow the flavor elements to meld and the aromatics to bloom.

## DRY CREEK VALLEY APPELLATION

Dry Creek Valley is located in the center of Sonoma County between the Pacific Ocean and Napa Valley. Recognized in the 1850's as a prime area to plant vines and grow wine grapes, Dry Creek Valley became home to the zinfandel grape very early on – for which it became noted for in the 1970's. Winegrowing thrived before Prohibition with more than 200 wineries and vineyards in operation producing 1.5 million gallons of wine. Prohibition was hard on the valley, reducing the number of operating wineries to four by the time of Repeal. The region regained much of its momentum throughout the 1950's and 1960's, due in part to the influence of Europe on American culture post-WWII. As interest in European varietals grew, zinfandel shared the spotlight with cabernet sauvignon, syrah, and sauvignon blanc, all of which now prosper in the valley's climate.

The valley received formal recognition in 1983. The area defined by the Dry Creek Valley American Viticultural Area encompasses approximately 9,300 acres of grapevines in an area 16 miles long yet only 2 miles wide. The small wine country town of Healdsburg is at the confluence of three prime winegrowing valleys: Dry Creek Valley, Alexander Valley, and Russian River Valley. With Healdsburg on the eastern end, the western end of Dry Creek Valley is enclosed by Lake Sonoma, which moderates the temperatures throughout the year and provides water for irrigation.

Stromberg Vineyards is in the southern hill range in its own valley that has ideal southwest exposure. The situation of the vineyard promotes the growing of truly exceptional cabernet sauvignon.