

# Stromberg

VINEYARDS

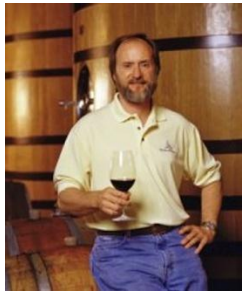
## WINEMAKING AT STROMBERG VINEYARDS

### PHILOSOPHY

If there is one word that defines Ross and Gillian Stromberg's approach to growing and making wine, it is *simplicity*. Ross's approach in planting the vineyard was to focus only on the best grape for the ranch – cabernet sauvignon – and to be in the vineyard from first breaking of the ground through the first harvest and on. An avid collector and connoisseur of great wines, he appreciates wines that speak of a place, a vintage, and a unique profile. In winemaking terms this means starting with the best grapes possible and doing the least amount in the wine cellar making the wine.

The philosophy of simplicity dovetails with Winemaker Bill Knuttel's stewardship of Stromberg wines, coddling the grapes into wine. His winemaking techniques promote the fruit character and the unique micro-climate of the vineyard without intruding into a presence of their own.

Stromberg Vineyards' wines are made to be appreciated for their elegance, grace, depth, and richness, and to mature gracefully for many years – potentially over a decade – developing complexity in the bottle that only a fine wine can achieve.



BILL KNUTTEL, WINEMAKER

Bill Knuttel has more than 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, and minimizing the use of technology.

His respect for the grapes and his touch for making them into fine wine are magnificently displayed in each vintage of Stromberg wines.