



# Rodney Strong Vineyards

## Winter Wine and Food Pairings

The robust culinary program of *Rodney Strong Vineyards* broadens with Winery Chef Tara Wachtel's introduction of a Winter Wine and Food Pairing in the newly renovated 'Single Vineyard Room' above the tasting room. The cozy space was thoughtfully designed to feel like you're dining at home. Guest are welcomed into the space by a rustic-chic dining table elegantly set with crystal stemware, a tasting menu and notes about each wine being served. On the other side of the room an intimate seating area with plush sofas awaits those wishing to finish up their last sip of wine in comfort. A nice selection of jazz sets the mood for the delicious tasting to follow. This winter offering follows the same educational focus as their summer Terrace Tastings but with a different yet equally as stunning lineup of wines. Chef Tara and the winemaking team chose to explore a range of reds like Pinot Noir, Syrah, Malbec and vineyard-designate Cabernet Sauvignon with comfort food at its best- warm and hearty dishes all created from Sonoma County's locally-sourced winter produce.

## Comfort Food Elevated

Each ample small-bite expertly complements the terroir-driven characteristics found in each wine. The Thai-influenced Butternut Squash Soup bursting with vibrant notes of lemongrass, citrus, coriander and coconut milk garnished with a vanilla bean butter beautifully highlights the aromatic notes of baked apples and

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“It's all about showcasing the wine, so I create each pairing by starting with the wine. After carefully tasting and evaluating each varietal, I select ingredients and cuisine styles that will enhance the unique characteristics of that vintage—the goal being to reflect the varied nuances of both our precious vineyard sites and the amazing produce Sonoma County growers provide us with year-round” —TARA WACHTEL, WINERY CHEF, RODNEY STRONG VINEYARDS.

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spices of the 2014 Russian River Reserve Chardonnay, pulling out hints of lemon meringue and vanilla custard on the palate while allowing the wine's balanced acidity to shine through. Their 2013 Reserve Malbec sourced from Cooley Ranch, the winery's newest vineyard located at the northern tip of Sonoma County, is laden with aromas and flavors of violet, black currant, earth and dark berry fruits making the mildly spicy, dulcet flavors of the Pork Mole and White Cheddar Grits the perfect companion to this full-bodied wine. These are just two of the five delicious tastes from the pairing designed to reinforce the winery's commitment to quality through their modern artisan winemaking and creative culinary endeavors.

The hour-long Winter Wine and Food Pairing is available now



through April on Saturdays and Sundays at 12pm and 2:30pm, seated communal dining-style with an eight person maximum per seating. Your knowledgeable host will taste you through each wine, providing information about the vineyard, varietal and winemaking influences prior to each food pairing. Reservations are required 24-hours in advance and can be booked on Open Table or VinoVisit.com. Club Members receive a 20% saving off the \$55/person price and Chef Tara can easily accommodate special dietary needs with gluten-free and vegetarian options for the pairings within a 48 hour notice.

### Devotion to Sonoma County

A ‘sense of place’ has been a hallmark of the winemaking practices since celebrated dancer-turned-vintner and founder Rod Strong began planting grapes throughout Sonoma County over 56 years ago, establishing Rodney Strong Vineyards as the 13<sup>th</sup> bonded winery in the county. The winery’s unwavering philosophy over the years has allowed them to pioneer an all-encompassing viticultural approach to winemaking—driven by the need for innovation and a devotion to Sonoma County fruit with 14 exceptional estate vineyards—each one representing an exquisite range of varietal selection and regional terroir. As now-proprietor Tom Klein puts it, “Place is not everything, but place is the most important thing.” For more information on Rodney Strong wines, vineyards and culinary tastings, visit their website at [www.rodneystrong.com/visit-us](http://www.rodneystrong.com/visit-us).

>> TANYA SEIBOLD



### Single-Vineyard and Reserve Wine Tasting

Daily | 10am – 5pm

\$15/person | fee waived with wine purchase

Taste their ultra-select Single Vineyard and Reserve wines; many of which are only available in the Tasting Room and to the club members.

### Winery Tours:

Guided | Daily 11am and 2pm

*Reservations Recommended*

Self-guided | Daily 10-5pm

*No Reservation Required*

Led by one of their knowledgeable Wine Guides, the Guided Winery Tour highlights the 12 estate vineyards and the small-lot artisan cellar, along with the rich history of our Sonoma County wines. Missed the tour time? You can always take the newly enhanced Self-guided Winery Tour at your leisure offering an educational exploration of the rich history in viticulture and winemaking.

*No Reservations Required*

### Rodney Strong Vineyards

11455 Old Redwood Highway

Healdsburg, CA 95448

Open Daily 10am- 5pm

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[www.rodneystrong.com](http://www.rodneystrong.com)