



CHARDONNAY
SONOMA COUNTY

2016	ALC 14.5% BY VOL	750 ml
<i>Established 1863</i>		

WINEMAKER NOTES

2016 began wet and cool. Bud break came early and crop yields were slightly lower overall, due to spring rains. Moderate, steady summer temperatures meant ripening progressed easily, and a cooler August allowed flavors to develop well. Harvest seemed to happen all at once. A promising vintage.

Barrel fermented and aged 24 months in 100% 2-4 year old French oak.

TASTING

A quintessentially elegant Chardonnay. Aromas of toasty vanilla bean and poached anjou pear with flavors of creamy vanilla oak to frame a pear and citrus fruit finish.

A favorite in the kitchen, this versatile Chardonnay is a good match for many dishes. Try it with coconut green curry chicken, goat cheese and beet salad, filet of sole in tarragon buttercream or pan-seared scallops and button mushroom risotto.

COMPOSITION

100% Chardonnay

Alcohol: 14.5%

pH: 3.54

TA: 7.1 g/L

RS: 0.9 g/l

Born in the Historic Madrone Vineyards Estate originally planted in 1863, Valley of the Moon borrows its name from the translation of the Native American word Sonoma and has been at the foundation of Sonoma County's winemaking heritage for over 150 years. The Stewart Family purchased the estate in 2012 with a mission of honoring the rich history producing hand-crafted wines from this exceptional place. Valley of the Moon... We are Sonoma County.