



UNOAKED CHARDONNAY SONOMA COAST

2018	ALC 14.5% BY VOL	750 ml
<i>Established 1863</i>		

WINEMAKER NOTES

2018 began with a cool spring and good rainfall. Moderate summer temperatures brought slow ripening and an extended warm fall meant later flavor development and overall balance. We saw ripe tannins with beautiful color and flavor depth while keeping good structural acidity.

100% Stainless steel fermented and aged.

TASTING

Chardonnay in its truest form. Aromas of bright pear and apple, with flavors of citrus and stone fruit. Lifted by bright minerality and a clean, simple finish.

Pairs well with hard cheeses, light seafood dishes, green salads with goat cheese or freshly rolled sushi.

COMPOSITION

100% Chardonnay

Alcohol: 14.5%

pH: 3.58

TA: 6.6 g/L

RS: 0.6 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.