



PINOT NOIR CARNEROS

2016	ALC 13.9% BY VOL	750 ml
produced by	<i>Madrone Estate Winery</i>	

WINEMAKER NOTES

Situated south of Napa and Sonoma, and just north of the San Pablo Bay, the Carneros appellation is directly influenced by the fog and cool breezes that come off of the Bay. This cooling effect results in Carneros being much cooler than its northern neighbors, Napa and Sonoma, and an ideal location for cooler climate varietals like Pinot Noir. Our Pinot Noir is comprised of Dijon Clone 667. Known for its ability to gracefully stand alone in Burgundian-style single vineyard wines.

TASTING & PAIRING

The Valley of the Moon Pinot Noir presents brilliant garnet color and bright aromatics. Fresh Bing cherries, cranberry tart and a whisper of baking spices unfold in soft layers. True to its cool, windy Carneros-vineyard home, the wine's structure is soft and elegant with well-resolved tannins and a food-friendly, clean refreshing style. Year round, its flexible pairing potential will shine, in particular, with cheeses, grilled meats, bacon, roasted vegetables, creamy sauces or rich soups. Whether you enjoy it with wild mushroom risotto, grilled salmon, prosciutto or simply sip a glass, our Clone 667 Pinot Noir is a perfect fit!

ALCOHOL	13.9%
pH	3.8
AGING	15 months, 13% new French and Hungarian oak

Valley of the Moon wines are produced at Madrone Estate, one of Sonoma Valley's oldest and most historic properties. Originally founded in 1863, the Stewart Family purchased the estate - then named Valley of the Moon - in 2012 and completed a renovation to focus on estate-driven, small lot wines from the historic property. Valley of the Moon wines honor an important 75-year era when Italian proprietors Enrico Domenici and Henry Parducci grew grapes and made wines at the estate. Valley of the Moon wines are available nationally in restaurants and wine stores.