



## BLEND 1887

2016	ALC 14.8% BY VOL	750 ml
Established 1863		

## 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.

100% Malolactic fermentation. Stainless steel fermented, aged 24 months in 35% new French oak.

## TASTING

An intense wine with aromas of briar and spiced black plum. On the palate are flavours of rich cherry, Black Mission figs, milk chocolate and fresh fruit preserves. A balanced wine with fun interplay betwen bright fruit and rich oak.

A great match for classic dishes like spaghetti Bolognese, carbonara, steak tartare with parmesean and olive oil or a simple margherita pizza. Try a variety of aged cheeses and cured salamis.

## COMPOSITION

33% Zinfandel, 30% Sangiovese, 22% Barbera, 15% Souzao

Alcohol: 14.8%

pH: 3.71 TA: 6.2 g/L RS: 3.6 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.