



RESERVE  
CABERNET SAUVIGNON  
SONOMA VALLEY

2018	ALC 14.5% BY VOL	750 ml
<i>Established 1941</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.

#### TASTING

This beautiful Cabernet was aged 16 months in 35% new French oak, 10% 1-year-old French oak and 55% neutral French and American oak. Deep purple in the glass, the bouquet is floral, with rich notes of blueberry compote and cassis. These dark berry notes continue on the palate, overlaid with savory olive tapenade and rich elements of chocolate, coffee and plum.

Pairs well with rich fare: braised beef or grilled lamb with rosemary fingerling potatoes and warm kale salad, roasted mushrooms and polenta with thyme, or a towering burger with blue cheese and caramelized onions.

Enjoy now to 2027.

#### TECHNICAL NOTES

Alcohol: 14.5%  
pH: 3.60  
TA: 6.3 g/L  
RS: 0.6 g/l

Named for the translation of the Native American word Sonoma, Valley of the Moon was born in 1941. Known for producing approachable, down-to-earth wines for the rhythm of everyday life.