



RESERVE
SANGIOVESE
SONOMA VALLEY

2014	ALC 14.6% BY VOL	750 ml
<i>Established 1863</i>		

STORY

Most famous as the only component of Brunello di Montalcino and the main component of the blends of Chianti and Montepulciano, Sangiovese thrives in California's Mediterranean climate. Our Sangiovese expresses classic varietal characteristics of strawberry, cherry and spice. Cool fermentations and attentive cap management aim to control this typically tannic varietal, while still retaining its focused acidity.

WINEMAKING

100% pure Sonoma Valley grapes, comprised of 96% Sangiovese with 4% Barbera, aged 18 months in 10% New Eastern European oak to provide a rich, flavorful experience. 1-2 hours of decanting recommended for maximum enjoyment.

TASTING

Baking spices including dried ginger and allspice appear on the nose. This develops into a palate of Bing cherries baked into pie, with toasty notes of cinnamon and caramelized oak tempered with a light white pepper. Soft rose petal tannins on the finish.

Limited library release; aged to perfection – enjoy today.

PAIRING

Perfectly matched for rich roasted meats, cured sausages, hard cheeses such as parmesan or pecorino. Sangiovese's savory note is highly compatible with herbed flavors and anything with tomato sauce.

Alcohol: 14.6%
TA: 5 g/L
RS: 0

Bottled: June 2016
Cases: 23
Product ID: WPR14SGSV

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.