



RESERVE
SANGIOVESE
SONOMA VALLEY

2015	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

Our 2015 Sangiovese contains 96% Sangiovese and 4% Malbec; these grapes were aged 18 months in new French oak to balance acidity and tannins.

TASTING

Layers of sweet dried cherry, earthy fennel, aromatic crushed rose petals and new leather on the nose – developing into deeper flavors of red cherry, licorice and plum cake on the palate.

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: 4.88 g/L
RS: 2.7
pH: 3.82

Bottled: June 2017
Cases: 13
Product ID: WPR15SGSV

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.