



RESERVE

CHARDONNAY

RUSSIAN RIVER VALLEY

2018	ALC 14.5% BY VOL	750 ml
<i>Established 1863</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.

100% Malolactic fermentation. 50% Barrel fermented and aged 9 months in primarily new French oak. 50% Stainless steel fermented and aged 9 months.

TASTING

Aromas of white peach, nectarine and apricot with just a hint of creamy oak tones. The palate offers ripe stone fruit, fresh orchard yellow apple, ginger and anise spice. Lifted by bright acidity to balance a vanilla and cinnamon finish.

The versatility of Chardonnay allows for a multitude of food pairings. Try cream-based pastas and gnocci, fresh seafoods (pan seared in butter, or on the grill) and any foods with soft, creamy textures like younger washed rind cheeses and even paté.

COMPOSITION

100% Chardonnay

Alcohol: 14.5%

pH: 3.56

TA: 6.6 g/L

RS: 1.2 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.