



RESERVE
PINOT NOIR
 SONOMA COAST

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. Aged 9 months in 37% new French oak and 63% neutral oak barrels.

TASTING

Classic Sonoma Coast aromas of strawberry, cranberry, leather and freshly turned earth. On the palate, flavors of red currant and green plum are followed by medium grained tannins and a touch of spice that lingers.

A medium bodied wine with just enough bright acidity to easily pair with light creamy dishes, oven roasted pork and grilled salmon or braised duck with mushroom or squash risotto.

COMPOSITION

100% Pinot Noir
 Alcohol: 14.5%
 pH: 3.77
 TA: 6.0 g/L
 RS: 0.7 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.