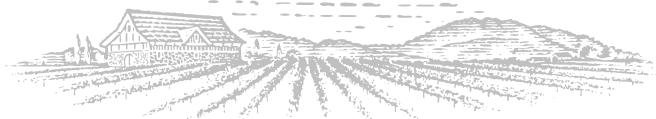


VALLEY OF THE MOON



RESERVE
SANGIOVESE
SONOMA VALLEY

2016

ALC 14.0% BY VOL

750 ml

Established 1941



WINEMAKER NOTES

2016 began wet and cool. Bud break came early and crop yields were slightly lower overall, due to spring rains. Moderate, steady summer temperatures meant ripening progressed easily, and a cooler August allowed flavors to develop well. Harvest seemed to happen all at once. A promising vintage.

Sangiovese thrives in California's Mediterranean climate. Cool fermentations and attentive cap management control this typically tannic varietal, while still retaining its focused acidity.

TASTING

The 2016 Reserve is 100% Sangiovese that was aged 40 months in 57% new French oak and 43% neutral French and European oak.

Expect to find the classic varietal characteristics of strawberry, cherry and spice in the glass. These aromas are accompanied with cured leather, rose petals and scratched iron on the nose, while the palate develops with wild red strawberry and raspberry, French vanilla cream and a refreshing sprig of spearmint on the finish. Medium bodied with melted tannins.

Perfectly matched for herbed flavors and anything with tomato sauce, as well as rich roasted meats, cured sausages, hard cheeses such as parmesan or pecorino.

Enjoy now through 2024.

TECHNICAL NOTES

Alcohol: 14.0%

pH: 3.62

TA: 5.6 g/L

RS: 0.3 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.