



ZINFANDEL  
SONOMA VALLEY

2016	ALC 14.5% BY VOL	750 ml
<i>Established 1863</i>		

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.

100% Malolactic fermentation. Aged 18 months in 12% new French oak, 4% new Hungarian oak, 4% 1 year old French oak and 80% neutral oak.

TASTING

Aromas of berry, bramble, white pepper and mushu plum on the nose. On the palate, these develop into rich flavors of plum, blackberry, blueberry, pepper spice and baking chocolate.

Enjoy alongside a spice rubbed duck breast followed by an indulgent slice of chocolate dessert.

COMPOSITION

98% Zinfandel, 2% Petite Sirah

Alcohol: 14.5%

pH: 3.73

TA: 6.6 g/L

RS: 1.0 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.