

PINOT NOIR

2018 ALC 14.2% BY VOL 750 m	n I
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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.

The 2018 vintage was aged in 30% 1st-3rd use barrels.

TASTING

A classic Pinot Noir offering notes of red fruit, black currant, blueberry, cinnamon, sage, and forest floor on the nose. The palate delivers hints of cherry, plum and a touch of vanilla provided by the use of French oak. The entry is soft and sweet, supporting a long vanilla, cocoa and coffee finish.

Enjoy now to 2023.

COMPOSITION

Alcohol: 14.2%

pH: 3.75

TA: 6.0 g/L RS: 0.7 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.