

EST.  
1863

# VALLEY OF THE MOON

WINERY







## Meet our Winemaker, Jamie (JJ) Dowell

Originally from San Diego and born a fifth-generation Californian, JJ earned a Bachelor of Science degree in viticulture and enology from the University of California, Davis, before undertaking several internships in Napa Valley. JJ worked as the winemaker for Crooked Vine & Stony Ridge Winery in the Livermore Valley, and then managed production of high-end Pinot Noir at Villa Maria Estate in New Zealand, before she returned to California as the assistant winemaker at Bonny Doon Vineyard in Santa Cruz. After relocating to Napa Valley, she became the associate winemaker at Alpha Omega Winery and JH Collection, followed by assuming the role of head winemaker at Round Pond Estate, all in Rutherford. JJ now leads winemaking for a portfolio of luxury wine brands including Lake Sonoma Winery and Valley of the Moon.





# Valley of the Moon





EST. 1863

# VALLEY OF THE MOON

WINERY

**Established in 1941** | A quality brand that has stood the test of time, with wine and grape growing heritage dating back to 1941.

**Uncompromising Quality, Affordable Price** | Valley of the Moon Winery offers wines of high quality that won't empty your wallet. Enjoy California wines without compromising on taste or value.

**Versatile Wines for Every Occasion** | A wine for any occasion or no occasion, our wines are approachable and down-to-earth wines just like the region they represent.





# PINOT GRIS VIOGNIER

## Winemaking

The Pinot Gris grapes were harvested in mid-August to create a naturally crisp wine while the Viognier grapes were harvested in mid-September to maximize the unique aromatics of the varietal. The wine was then aged for three months in stainless steel tanks.

## Tasting

Aromas of white pear and fresh pineapple. On the palate, flavors of lychee and lime lead to a touch of salinity on the finish.

## Pairing

Pairs well with fresh oysters and a grown-up grilled cheese made with aged cheddar and Romano on thick-cut rustic bread.

## Cellaring Notes

Enjoy now through 2025.



# CHARDONNAY, SONOMA COUNTY



## **Winemaking**

This vintage highlights a natural balance of Sonoma County microclimates using Chardonnay grapes harvested early from the cooler Carneros region along with grapes from the warmer Russian River Valley harvested later in the season. Aged 18 months in 20% new French oak, 30% neutral oak and 50% stainless steel.

## **Tasting**

Opens with aromas of fresh, ripe pineapple, mandarin and Meyer lemon. On the palate, flavors of nectarine, papaya and lemon rind with hints of Fuyu persimmon and honeysuckle.

## **Pairing**

Perfectly paired with a juicy, thick hamburger topped with sharp cheddar accompanied by crispy duck-fat fries.

## **Cellaring Notes**

Enjoy now through 2025.



# PINOT NOIR, SONOMA COUNTY



## Winemaking

Grapes were harvested from several different vineyards within the Carneros growing region of southern Sonoma County. Harnessing the cool foggy mornings plus the warm and breezy afternoons associated with the nearby Petaluma Gap for a bit of zing with a bright while juicy red fruit.

## Tasting

Opens with aromas of red cherry and vanilla bean. On the palate, flavors of arugula and coriander with an even balanced acid throughout.

## Pairing

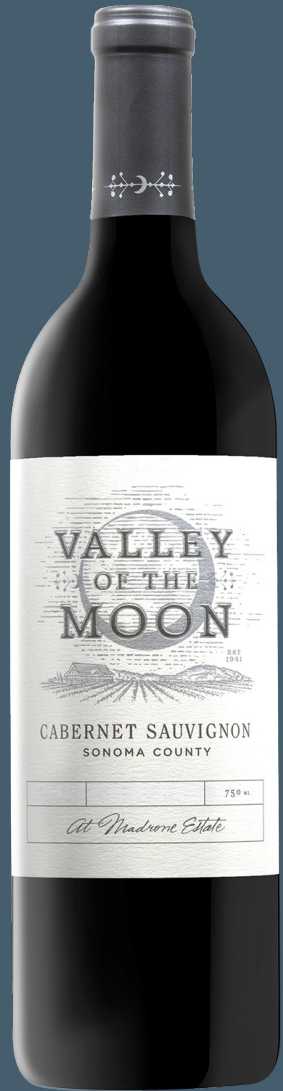
Pairs perfectly alongside barbeque pork loin, fresh tomato and feta salad or with Manchego or Pecorino cheese.

## Cellaring Notes

Enjoy now through 2026



# CABERNET SAUVIGNON, SONOMA COUNTY



## **Winemaking**

Sonoma County vineyards exhibit some of the most diverse terroirs and micro-climates in the world. Aged for 26 months in 50% stainless steel and 50% neutral oak.

## **Tasting**

Opens with spicy notes of paprika and turmeric. On the palate, this develops into flavors of milk chocolate with dried cherry, black licorice and lavender leading to a lasting finish with smooth, approachable tannins.

## **Pairing**

Pair with duck confit or cassoulet and arugula salad with shaved parmesan.

## **Cellaring Notes**

Enjoy now through 2027.



# BLEND 1941

## Winemaking

This vintage uses premium varietals grown in the diverse climate and soils of Sonoma County. Each wine lot was produced separately and then carefully blended to create a dynamic and enticing wine. Aged 30 months in a combination of 40% new French oak, 20% new American oak and 40% neutral oak.

## Tasting

This captivating Blend 1941 opens with aromas of pineapple, boysenberry and floral notes of lilac and narcissus punctuated by hints of hickory and fresh game. On the palate, fresh fruit flavors of blackberry and red currant are rounded out by notes of fresh leather and cedar.

## Pairing

Pairs perfectly alongside thick-cut pork chops accompanied by balsamic glazed, roasted brussels sprouts and a wedge salad drizzled with blue cheese dressing.

## Cellaring Notes

Enjoy now through 2026.



# NON VINTAGE PORT, ESTATE GROWN



## **Winemaking**

Our Port wines spend their lives in neutral barrels to take advantage of the concentrating characteristics of barrel aging while not imparting any discernable oak flavours. *Souzau (91%), Syrah (9%)*

## **Tasting**

Our estate-grown and bottled Port offers aromas of currants, black cherry and dark chocolate. Rich, black fruit flavors with accents of black pepper. Soft tannins provide structure to compliment its long, lingering finish.

## **Pairing**

From canapés to rich desserts, this wine is extremely versatile. Try pairing alongside rich blue cheese such as Roquefort, Cashel Blue or Gorgonzola. The silky textures of our Port complement the bold flavors of the cheese. Our Port is also a great match for classic chocolate desserts; from dark chocolate eggs and German chocolate cake to creamy chocolate ganache truffles.

## **Cellaring Notes**

Enjoy now through 2026.



## REASONS TO BELIEVE

- Family-owned and operated
- No competition with National accounts
- Currently selling in over 100 independent retailers



# WHO WE WORK WITH





## CONTACT US

Curtis Hecker, Director of  
US Sales

Curtis@bacas.ca

707.416.3940

