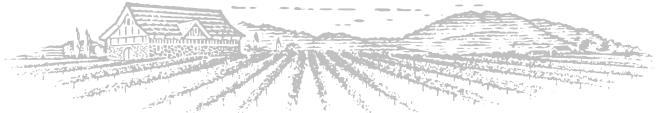




VALLEY OF THE MOON



BLEND 1941
SONOMA COUNTY

2019

ALC 14.5 % BY VOL

750 ml

Established in 1941

WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a late-season heat spike. Varietal authenticity was a key focus throughout our 2019 season; we are pleased with the acidity and mouthfeel of the white wines and supple tannin, and fresh-fruit intensity of the reds.

The 2019 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

The captivating 2019 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. Pair the 2019 vintage with thick-cut pork chops accompanied by balsamic glazed, roasted brussels sprouts and a wedge salad drizzled with blue cheese dressing.

Enjoy now through 2026.

COMPOSITION

44% Cabernet Sauvignon, 17% Petite Sirah, 15% Zinfandel,
8% Sangiovese, 8% Malbec, 5% Pinot Noir, 2% Merlot, 1% Barbera
Alcohol: 14.5%
pH: 3.71
TA: 6.0 g/L
RS: 1.7 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.