



PINOT NOIR

| 2019 | ALC 14.5% BY VOL | 750 ml |
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| Established 1941 | | |

WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a great late-season heat spike. Periods of "public safety power shutoffs" occurred due to high winds and dry conditions, but winemaking continued through a combination of teamwork, innovation and a backup power generator.

Varietal authenticity was a key focus throughout our 2019 season and we are pleased with the acidity, detail and viscosity of the white wines and supple tannin, balanced alcohol and fruit intensity of the reds.

TASTING

This luscious Pinot Noir was aged primarily in neutral French and American oak – but with 12% newer French oak – for 6 months. The bouquet promises plum, red apple, mulling spices, earthiness, sweet purple beet and cardamom. On the palate this develops into notes of rich black cherry liquor, carob, strawberries and sage, with a softly echoing finish framed by a light touch of oak.

Enjoy now to 2023

TECHNICAL NOTES

Alcohol: 14.5% pH: 3.88

TA: 5.4 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.