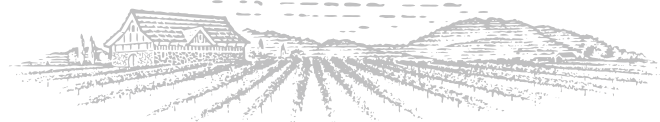


VALLEY OF THE MOON



PINOT GRIS • VIOGNIER CALIFORNIA

2020	ALC 12.5% BY VOL	750 ml
<i>Established 1941</i>		



WINEMAKER NOTES

2020 started with a dry winter with just half of the regions typical rainfall followed by a cool, mild growing season. An August heat spell accelerated ripening, resulting in an early start to harvest - one to two weeks ahead of schedule. Berries were small with concentrated flavors, as winemakers we know this is typically a good recipe for quality wines. The 2020 vintage was stainless steel fermented and aged.

TASTING

Intense aromas of apricot, yellow apple and white peach. On the palate, flavors of juicy bosc pear, tropical pineapple, lemongrass and lime with a long and balanced finish.

A versatile wine that's at home on many tables. Goes well with spiced Asian dishes. Try with Vietnamese spiced lemongrass chicken stirfry.

COMPOSITION

50% Pinot Gris, 50% Viognier

Alcohol: 12.5%

pH: 3.46

TA: 6.2 g/L

RS: 10.0 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.