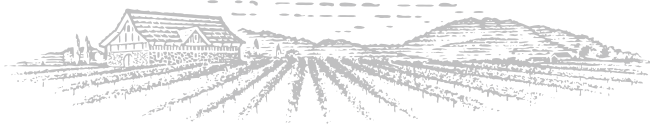


VALLEY OF THE MOON



BLEND 1941 SONOMA COUNTY

2017

ALC 14 % BY VOL

750 ml

Established 1941



WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

The 2017 vintage was cellared for 36 months and has been softened through extended barrel aging. Ready to drink now or through 2023.

TASTING

This wine opens with aromas of red raspberry preserve, sweet tart candies and confectioner's sugar. A vibrant entrance with light, yet chewy tannins balanced by bright acidity leads to flavors of fresh cranberries, rhubarb and tropical notes of pineapple and guava on the palate.

A very agreeable bottle that gets along well with others. Try pairing with spicy BBQ dishes, lighter fare or a homemade pizza.

COMPOSITION

33% Zinfandel, 25% Sangiovese, 18% Merlot, 10% Cabernet Sauvignon, 8% Malbec, 6% Barbera

Alcohol: 14.0%

pH: 3.65

TA: 6

RS: 0.9

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.