



CABERNET SAUVIGNON

SONOMA COUNTY

2019	ALC 14.6% BY VOL	750 ml
<i>Established 1941</i>		

WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a great late-season heat spike. 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.

Sonoma County vineyards exhibit some of the most diverse terroirs and micro-climates in the world. The 2019 Sonoma Country Cabernet Sauvignon was aged for 26 months in 50% stainless steel and 50% neutral oak.

TASTING

The lively 2019 Cabernet Sauvignon 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.

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

Enjoy now to 2027.

TECHNICAL NOTES

Alcohol: 14.6%

pH: 3.55

TA: 5.7 g/L

RS: 2.0 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.