



2015	ALC 14.8% BY VOL	750 ml
<i>Established 1863</i>		

WINEMAKER NOTES

2015 will be remembered as a year of drought and fire. Yields were low and harvest came early. Smaller grapes meant good flavor concentration, and although crop levels were down the fruit quality was stellar. Wildfires devastated some properties of friends and neighbors, but the Sonoma spirit persevered.

100% Malolactic fermentation. Stainless steel fermented, aged 30 months in 18% new French oak and 82% neutral oak.

TASTING

Made from the old vines grown on the Madrone Estate in Sonoma Valley. Intense color with aromas of black pepper, mushroom and freshly turned soil. Bright acidity and flavors of red currant, cranberries and baking spices. A classic Barbera in the northern Italian style.

Pairs well with rich hearty fare. Osso buco with homemade tomato sauce, wild mushroom risotto and tenderloin or albóndigas with freshly grated parmesan.

COMPOSITION

100% Barbera
 Alcohol: 14.8%
 pH: 3.49
 TA: 7.2 g/l
 RS: 0.9 g/l

Born in the Historic Madrone Vineyards Estate originally planted in 1863, Valley of the Moon borrows its name from the translation of the Native American word Sonoma and has been at the foundation of Sonoma County's winemaking heritage for over 150 years. The Stewart Family purchased the estate in 2012 with a mission of honoring the rich history producing hand-crafted wines from this exceptional place. Valley of the Moon... We are Sonoma County.