



THE BOUGH

2016	ALC 14.4% BY VOL	750 ml
Established 1863		

WINEMAKER NOTES

2016 began wet and cool. Bud break came early and crop yields were slightly lower overall, due to spring rains. Moderate, steady summer temperatures meant ripening progressed easily, and a cooler August allowed flavors to develop well. Harvest seemed to happen all at once. A promising vintage.

TASTING

A deep intensity all around. Depth of color is reflected with rich aromas of freshly toasted oak, cocoa and a leathery bourbon. Savoury and dense on the palate with wild mushroom, dried stone fruits, fresh herbs and dark chocolate. A lengthy and full finish that stays with you.

Pairs well with well-marbled meats, roasted marinated root vegetables and a pasta salad. Anything grilled with your favorite smokey barbecue sauce and dishes with earthy morel, porcini or shitake mushrooms.

COMPOSITION

90.3% Petite Sirah, 5.7% Petit Verdot, 4% Cabernet Sauvignon

Alcohol: 14.4%

pH: 3.77 TA: 5.8 g/L RS: 0.5 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.