



RESERVE
CABERNET SAUVIGNON
SONOMA VALLEY

2016	ALC 15.2% BY VOL	750 ml
<i>Established 1863</i>		

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.

Aged 18 months in 30% new French oak and 70% neutral French oak.

TASTING

Deep purple in color with expressive aromas of wild blackberry and freshly tilled earth. On the palate, ripe black currant and blackberry with toasty notes and hints of cassis that lead to a long and lingering finish. Pairs well with braised beef or grilled lamb with rosemary fingerling potatoes and warm kale salad, roasted mushrooms and polenta with tyme, or a towering burger with blue cheese and caramelized onions.

COMPOSITION

92.8% Cabernet Sauvignon, 5.4% Petite Sirah, 1.8% Malbec

Alcohol: 15.2%

pH: 3.79

TA: 6.0 g/l

RS: 0.6 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.