



CABERNET SAUVIGNON

2016	ALC 14.7% 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

Soft aromas of crushed violets and baking spice. On the palate are flavors of Santa Rosa plum with classic cassis and clove that speak undeniably Cabernet in its most elemental form. A persistent, elegant finish.

Pairs well with grilled lamb chops on the barbecue with herbed baked potato and sautéed garden vegetables, earthy mushroom risotto with aged Parmigiano Reggiano and snap peas or your favorite go-to burger recipe with piles of blue cheese and bacon.

COMPOSITION

87% Cabernet Sauvignon, 13% Malbec

Alcohol: 14.7%

pH: 3.87

TA: 5.8 g/L

RS: 0.4 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.