



PINOT NOIR CARNEROS

2017	ALC 14.4% BY VOL	750 ml
<i>Established 1863</i>		

WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

Aged 15 months, 13% in new French and Hungarian oak.

TASTING

Our Pinot Noir presents brilliant garnet color and bright aromatics. Fresh Bing cherries, cranberry tart and a whisper of baking spices unfold in soft layers. True to its cool Carneros home, the structure is soft and elegant with well-resolved tannins and a food-friendly, refreshing style. Its flexible pairing potential shines, in particular, with cheeses, grilled meats, bacon, roasted vegetables, creamy sauces or rich soups. Whether you enjoy it with wild mushroom risotto, grilled salmon, prosciutto or simply sip a glass, our Clone 667 Pinot Noir is a perfect fit.

COMPOSITION

100% Pinot Noir
Alcohol: 14.4%
pH: 3.8
TA: 5.7 g/L
RS: 0.4g/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.