



PINOT NOIR
SONOMA COAST

2017	ALC 14.5% 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.

Stainless Steel fermented.

TASTING

Deep crimson in color with aromas of candied red apples and cherries, redwood forest and sweet baking spice. On the palate, flavors of Montmorceny cherry, plums and blood oranges with delicate savoury notes of cola and Black Forest cake. A rich and silky texture balanced by bright acidity and a quietly intense finish.

Pairs well with Duck (confit or roasted), slow roasted braised pork loin or grilled herbed salmon. Open another bottle for dessert with fresh strawberries and cream.

COMPOSITION

98% Pinot Noir, 2% Merlot

Alcohol: 14.5%

pH: 3.62

TA: 5.7 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.