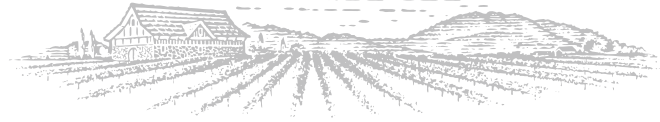


VALLEY OF THE MOON



UNOAKED CHARDONNAY SONOMA COAST

2017

ALC 13.5% BY VOL

750 ml

Established 1863



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 100% in Stainless steel for 5 months.

TASTING

This refreshing Sonoma Coast Chardonnay offers aromas of Asian pear, honeysuckle and pineapple with engaging flavors of granny smith apple, lime zest and wet stone. There is light minerality up-front which is then balanced with a creamy mid-palate and finally crisp acidity on the lingeringly mouth-watering finish. This is a fresh, fruity and crisp white wine which pairs well with many foods from salty, hard cheeses to sushi, Thai and Mexican cuisines. We recommend this refreshingly smooth Chardonnay be served lightly chilled to fully enjoy the aromatics.

COMPOSITION

100% Chardonnay

Alcohol: 13.0%

pH: 3.52

TA: 5.4 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.