



ROSE
SONOMA COUNTY

2018	ALC 14.5% BY VOL	750 ml
<i>Established 1863</i>		

WINEMAKER NOTES

2018 began with a cool spring and good rainfall. Moderate summer temperatures brought slow ripening and an extended warm fall meant later flavor development and overall balance. We saw ripe tannins with beautiful color and flavor depth while keeping good structural acidity.

Stainless Steel fermented.

TASTING

Intensely pink in color with aromas of wild strawberry and fresh shortbread. On the palate are intense flavors of ripe, juicy watermelon and rose water. A dry, crisp and refreshing wine to enjoy this summer and all through the year.

Pairs well with charcuterie boards and picnic foods, grilled fish or poultry, creamy summer potato salads and backyard barbecue sessions.

COMPOSITION

67.5% Zinfandel, 28.3% Malbec, 4% Cabernet Sauvignon, 0.2% Pinot Noir

Alcohol: 14.5%

pH: 3.33

TA: 6.6 g/L

RS: 0.9 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.