ESTABLISHED 1977 VALLEY OF THE MOON LAKE SONOMA \*\*WINERY\*\*



### Meet our Winemaker, Jamie (JJ) Dowell

Originally from San Diego and born a fifth-generation Californian, JJ earned a Bachelor of Science degree in viticulture and enology from the University of California, Davis, before undertaking several internships in Napa Valley. JJ worked as the winemaker for Crooked Vine & Stony Ridge Winery in the Livermore Valley, and then managed production of high-end Pinot Noir at Villa Maria Estate in New Zealand, before she returned to California as the assistant winemaker at Bonny Doon Vineyard in Santa Cruz. After relocating to Napa Valley, she became the associate winemaker at Alpha Omega Winery and JH Collection, followed by assuming the role of head winemaker at Round Pond Estate, all in Rutherford. JJ now leads winemaking for a portfolio of luxury wine brands including Lake Sonoma Winery and Valley of the Moon.



ESTABLISHED 1977







**Deep Roots** I Working with growers in Alexander Valley, Russian River, and our own Sonoma Valley backyard for more than 50 years

The Power of Place | We honor the Sonoma Valley, home to some of the most diverse soils and microclimates on the planet.

Affordable Luxury | Elegant, single-vineyard wines designed to elevate everyday experiences into special moments.





# CHARDONNAY, RUSSIAN RIVER

### Winemaking

Harvested two separate times from old vines in the Russian River Valley; late in August for brightness and natural acidity then later in mid-September for ripe fruit and warmth on the palate. 100% Chardonnay from the Russian Valley, this wine was barrel fermented in 100% French oak (50% new oak and 50% neutral oak barrels) and then aged for 19 months.

### Tasting

Aromas of ripe white peach and apricot, narcissus flower and toasted brioche bread. On the palate enjoy flavors of peach candy, toasted coconut, Meyer lemon and tangerine skin with a creamy butterscotch finish.

### Pairing

Pasta with cream sauce, seafood with brown butter sauce, and Camembert cheese. Try pairing with Chicken Supreme with mushrooms or crab cakes in thyme sauce.

### Cellaring Notes

Enjoy now through 2027



# ROSÉ, SONOMA COUNTY

### Winemaking

Picked from different vineyards in Sonoma County, each varietal was cold-fermented separately allowing the wine to develop at its own pace. Aged for six months in stainless steel tanks before blending and bottling. *Pinot Noir (50%), Merlot (50%)* 

### Tasting

Aromas of strawberries and cream lead to flavors of fresh cranberry and dried basil with a bright acid throughout followed by a refreshing, crisp finish. Perfect for sharing on the patio, at a picnic or poolside.

### Pairing

Perfect for sharing on the patio, at a picnic or poolside. This wine would be best enjoyed alongside Thai-style chicken salad with cashews or Asian-style honeyglazed prawns with walnuts.

### Cellaring Notes

Enjoy now.



# PINOT NOIR, SONOMA COAST

### Winemaking

Using two Dijon clones - 115 and 667 - each was made as separate lots to increase the unique clonal differences which were then blended to create a well-rounded expression of Pinot Noir. Bottled early to retain a fresh, crisp quality that pairs well with food. Aged 7 months in a combination of 40% new French oak, 20% neutral oak and 40% stainless steel.

### Tasting

Opens with aromas of black cherry, blueberry and warm earth. On the palate, fresh cranberry and rhubarb flavors lead to notes of red brick, rosemary and oregano.

### Pairing

Pairs well with grilled salmon, mushroom risotto and asparagus topped with a Meyer lemon cream sauce.

### Cellaring Notes

Enjoy now through 2027



# CABERNET SAUVIGNON, ALEXANDER VALLEY

### Winemaking

Harvesting grapes from several sites in the Alexander Valley of Sonoma using hillside fruit from Brunner Vineyard to bring intensity and toothiness along with grapes from Stone Valley Ranch to add a plush and deep quality to the wine. Cabernet Sauvignon (89%), Malbec (9%), Petite Sirah (2%)

### Tasting

Aromas of mocha, toasted marshmallow and warm ripe blackberry. On the palate, boysenberry and a kiss of honey with a hint of vanilla.

### Pairing

A wine that loves comfort foods and rich flavor profiles. Enjoy with brisket, short ribs or any well-marbled red meat alongside a heap of grilled vegetables.

### Cellaring Notes

Enjoy now through 2028.



# CABERNET SAUVIGNON, SONOMA COUNTY

### Winemaking

A fresh, sunshine-driven Cabernet Sauvignon displaying depth and complexity, the 2021 vintage was aged for 11 months in a mixture of new and neutral French oak with a hint of new American oak. Cabernet Sauvignon (77%), (8%) Zinfandel, 7% Malbec, 4% Sangiovese, 3% Merlot, 1% Barbera

### Tasting

On the nose, notes of blackberry, blueberry and vanilla bean. On the palate, a smooth entrance and approachable tannins complement flavors of black cherry, cedar, peppercorn and black tea leading to a lasting finish.

### Pairing

Perfectly paired with roast duck stuffed with sage sausage and cornbread alongside buttered fingerling potatoes.

### Cellaring Notes

Enjoy now through 2028.



# SANGIOVESE, SONOMA VALLEY

### Winemaking

The 2019 Sangiovese grapes fermented in warm tanks (up to 90F) and we conducted frequent pump-overs to extract maximum tannin and color for a more robust style of wine. Aged 26 months in 40% new French oak and 60% neutral French oak. Sangiovese (85%), Petite Sirah (14%), Barbera (1%)

### Tasting

Aromas of wet concrete, red cherry, strawberry preserve and sage. Flavors of red raspberry, cassis, violet, with fine chalky tannins and brightness through to a spicy finish.

### Pairing

Pairs well with Mediterranean influenced foods like Gyro or Kebab with rice and a simple green salad.

### Cellaring Notes

Enjoy now through 2026.



# BOAR'S BLOOD RED BLEND, SONOMA COUNTY

### Winemaking

This 2018 proprietary blend was aged for 33 months in thoughtfully selected new French oak (50%) and neutral oak (50%) barrels. Cabernet Sauvignon (59%), Petit Sirah (23%), Barbera (11%), Sangiovese (5%), Malbec (2%)

### Tasting

This blend of Cabernet Sauvignon, Petite Sirah, and Barbera is a rich violet color with decadent aromas of boysenberry syrup, vanilla bean, and creamy caramel chews. Bright and lively, this vintage opens with a fruit-forward palate of ripe blackberry and blackcurrant leading to a long, peppery finish.

### Pairing

Pair with medium-rare grilled hamburger with all the fixings along with fried green beans, and a creamy wedge salad

### Cellaring Notes

Enjoy now through 2027.



# BARBERA, SONOMA VALLEY

### Winemaking

The 2019 Barbera was harvested in early October to preserve the natural acidity. It has fresh, dark fruit flavors, while the vineyard terroir provides a natural savory palate. Aged 19 months in 70% neutral French oak and 30% new French oak. *Barbera* (99%), *Sangiovese* (1%)

### Tasting

Aromas of fresh blackberry, vanilla bean, sage and lavender. On the palate, fresh black cherry, red plum, tarragon and yogurt.

### Pairing

Pairs well with rich dark meats, mushrooms and herbaceous flavors like blue cheese. The bright acidity of the wine works well with enriched dishes such as steak tartare with parmesan and olive oil.

### Cellaring Notes

Enjoy now through 2027.



## MALBEC, LAZY DOG VINEYARD

### Winemaking

The 2019 vintage was harvested in late September and vinified separately to preserve the natural acidity and personality of Lazy Dog vineyard's unique terroir and sense of place. Aged 20 months in 50% new French oak and 50% neutral French oak.

### Tasting

Aromas of fresh blueberry, hazelnut and dried herb. On the palate these develop into flavors of cassis, black licorice, dark chocolate and espresso.

### Pairing

Pair with top sirloin steak, pork, lamb, fattier salmon and lean game like bison or venison. Try it at your next family gathering with a cheese plate of aged Goat, Gouda, Gorgonzola or Stilton (blue) cheeses.

### Cellaring Notes

Enjoy now through 2028.



# CABERNET SAUVIGNON, LAZY DOG VINEYARD

### Winemaking

A cooler site in Sonoma, Lazy Dog Vineyard is a small family-owned vineyard with five acres of Cabernet Sauvignon clone 337. The 2019 vintage was harvested in late October and vinified separately to preserve the personality of Lazy Dog Vineyard's unique terroir.

### Tasting

The 2019 vintage is clean, bright and fresh with aromas of sour cherry, red licorice and vanilla bean with a hint of red clay and saffron. On the palate, these develop into flavors of rhubarb, red currant and milk chocolate.

#### Pairing

Pair with lamb chops or quiche of mushroom, feta and spinach with grilled asparagus.

### Cellaring Notes

Enjoy now through 2028.







Established in 1941 | A quality brand that has stood the test of time, with wine and grape growing heritage dating back to 1941.

Uncompromising Quality, Affordable Price | Valley of the Moon Winery offers wines of high quality that won't empty your wallet. Enjoy California wines without compromising on taste or value.

Versatile Wines for Every Occasion | A wine for any occasion or no occasion, our wines are approachable and down-to-earth wines just like the region they represent.



### PINOT GRIS VIOGNIER

### Winemaking

The Pinot Gris grapes were harvested in mid-August to create a naturally crisp wine while the Viognier grapes were harvested in mid-September to maximize the unique aromatics of the varietal. The wine was then aged for three months in stainless steel tanks.

### Tasting

Aromas of white pear and fresh pineapple. On the palate, flavors of lychee and lime lead to a touch of salinity on the finish.

### Pairing

Pairs well with fresh oysters and a grown-up grilled cheese made with aged cheddar and Romano on thick-cut rustic bread.

### Cellaring Notes

Enjoy now through 2025.



## CHARDONNAY, SONOMA COUNTY

### Winemaking

This vintage highlights a natural balance of Sonoma County microclimates using Chardonnay grapes harvested early from the cooler Carneros region along with grapes from the warmer Russian River Valley harvested later in the season. Aged 18 months in 20% new French oak, 30% neutral oak and 50% stainless steel.

### Tasting

Opens with aromas of fresh, ripe pineapple, mandarin and Meyer lemon. On the palate, flavors of nectarine, papaya and lemon rind with hints of Fuyu persimmon and honeysuckle.

### Pairing

Perfectly paired with a juicy, thick hamburger topped with sharp cheddar accompanied by crispy duck-fat fries.

### Cellaring Notes

Enjoy now through 2025.



# PINOT NOIR, SONOMA COUNTY

### Winemaking

Grapes were harvested from several different vineyards within the Carneros growing region of southern Sonoma County. Harnessing the cool foggy mornings plus the warm and breezy afternoons associated with the nearby Petaluma Gap for a bit of zing with a bright while juicy red fruit.

### Tasting

Opens with aromas of red cherry and vanilla bean. On the palate, flavors of arugula and coriander with an even balanced acid throughout.

### Pairing

Pairs perfectly alongside barbeque pork loin, fresh tomato and feta salad or with Manchego or Pecorino cheese.

### Cellaring Notes

Enjoy now through 2026



# CABERNET SAUVIGNON, SONOMA COUNTY

#### Winemaking

Sonoma County vineyards exhibit some of the most diverse terroirs and micro-climates in the world. Aged for 26 months in 50% stainless steel and 50% neutral oak.

### Tasting

Opens with spicy notes of paprika and turmeric. On the palate, this develops into flavors of milk chocolate with dried cherry, black licorice and lavender leading to a lasting finish with smooth, approachable tannins.

### Pairing

Pair with duck confit or cassoulet and arugula salad with shaved parmesan.

### Cellaring Notes

Enjoy now through 2027.



### **BLEND 1941**

### Winemaking

This vintage uses premium varietals grown in the diverse climate and soils of Sonoma County. Each wine lot was produced separately and then carefully blended to create a dynamic and enticing wine. Aged 30 months in a combination of 40% new French oak, 20% new American oak and 40% neutral oak.

### Tasting

This captivating Blend 1941 opens with aromas of pineapple, boysenberry and floral notes of lilac and narcissus punctuated by hints of hickory and fresh game. On the palate, fresh fruit flavors of blackberry and red currant are rounded out by notes of fresh leather and cedar.

### Pairing

Pairs perfectly alongside thick-cut pork chops accompanied by balsamic glazed, roasted brussels sprouts and a wedge salad drizzled with blue cheese dressing.

### Cellaring Notes

Enjoy now through 2026.



# NON VINTAGE PORT, ESTATE GROWN

### Winemaking

Our Port wines spend their lives in neutral barrels to take advantage of the concentrating characteristics of barrel aging while not imparting any discernable oak flavours. *Souzau* (91%), *Syrah* (9%)

### Tasting

Our estate-grown and bottled Port offers aromas of currants, black cherry and dark chocolate. Rich, black fruit flavors with accents of black pepper. Soft tannins provide structure to compliment its long, lingering finish.

### Pairing

From canapés to rich desserts, this wine is extremely versatile. Try pairing alongside rich blue cheese such as Roquefort, Cashel Blue or Gorgonzola. The silky textures of our Port complement the bold flavors of the cheese. Our Port is also a great match for classic chocolate desserts; from dark chocolate eggs and German chocolate cake to creamy chocolate ganache truffles.

### Cellaring Notes

Enjoy now through 2026.



# REASONS TO BELIEVE

- Family-owned and operated
- No competition with National accounts
- Currently selling in over 100 independent retailers

## WHO WE WORK WITH















# CONTACT US

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