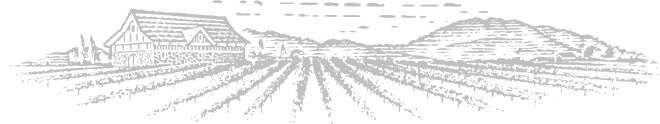


VALLEY OF THE MOON



RESERVE CHARDONNAY SONOMA VALLEY

2017

ALC 14.4% 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. Barrel fermented.

TASTING

Rich gold in color with aromas of tree-ripened stone fruits, pear, baking spice and toast. An opulent and complex palate with deep, textured flavors of ripe apricot, poached pear, Meyer lemon and toasted brioche. A long and nuanced finish.

Pairs well with simple steamed lobster or fresh crab with melted butter, pan-seared scallops, or open-fire grilled chicken with fresh herbs and creamy mushroom risotto. Dessert: poached pear and cinnamon.

COMPOSITION

100% Chardonnay

Alcohol: 14.4%

pH: 3.44

TA: 6.6 g/L

RS: 3.1 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.