



RESERVE  
OLD VINE ZINFANDEL  
SONOMA VALLEY

2016	ALC 15.2% BY VOL	750 ml
<i>Established 1863</i>		

#### WINEMAKER NOTES

2016 began wet and cool. Bud break came early and crop yields were slightly lower overall, due to spring rains. Moderate, steady summer temperatures meant ripening progressed easily, and a cooler August allowed flavors to develop well. Harvest seemed to happen all at once. A promising vintage. Stainless Steel fermented.

#### TASTING

An archetypical old vine Zinfandel with everything one would expect from vines more than 100 years in age. Intense in color and flavor, with vibrant aromas of sweet briar and kirsch. Elegantly and classically Zinfandel.

Pairs well with lightly seared steak with rosemary seasoned new potatoes, grilled portobello mushroom with cracked black pepper and garden fresh herb butter, or classic potato salad with all the fixings.

#### COMPOSITION

88.8% Zinfandel, 9.3% Petite Sirah, 1.9% Cabernet Sauvignon

Alcohol: 15.2%

pH: 3.78

TA: 6.1 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.