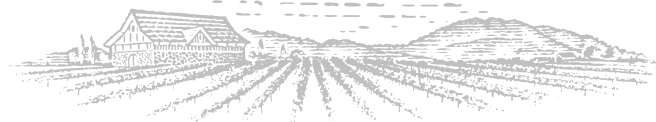


VALLEY OF THE MOON



PINOT GRIS • VIOGNIER SONOMA COUNTY

2018	ALC 14.0% 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 and aged.

TASTING

Aromas of honey, white peach, yellow apple and mango. On the palate, flavors of juicy bosc pear, peach, mango and tropical pineapple with a bright lemon meringue finish.

A versatile wine that's at home on many tables. Goes well with planked fish on the barbecue, creamy pastas or roast chicken. A fun match for fish tacos with avocado and fresh lime.

COMPOSITION

50% Pinot Gris, 50% Viognier

Alcohol: 14.0%

pH: 3.37

TA: 6.7 g/L

RS: 1.7 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.