



ÜSHA
SONOMA COUNTY

2017	ALC 13.7% BY VOL	750 ml
<i>Established 1863</i>		

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.

100% Malolactic fermentation. Aged 4 months in 30% new French oak and 70% stainless steel.

TASTING

Aromas of peach, apricot and vanilla. Flavours of crisp green apple, ripe pear and honey with a lengthy oak driven finish touched by a hint of sweet and bright citrus.

Balanced structure and a lively acidity make this wine an ideal pairing for poached salmon or chicken finished with crushed walnut. A mouth-filling texture lends itself well to a rich mushroom risotto, or spice it up with a mild coconut based curry, or a red lentil dahl.

COMPOSITION

100% Chardonnay

Alcohol: 13.7%

pH: 3.54

TA: 6.5 g/L

RS: 7.9 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.