



RESERVE
THE BOUGH
SONOMA COUNTY

2018	ALC 14.5% BY VOL	750 ml
<i>Established 1941</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.

The Bough is a classic Winemaker's Blend: every vintage is unique, as we craft a captivating blend that captures and balances the best of each harvest season. The 2018 vintage was aged 16 months in 31% new French and 69% neutral French and American oak. With a strong foundation of Petite Sirah, this year's Bough includes components of Sangiovese, Zinfandel and Petit Verdot.

TASTING

A deep, thoughtful wine with notes of walnut peel, dates, dark fruits and rum cake on the nose. The palate is full of flavor: plum, black fig, blackberry preserves, rum cake, hoisin sauce, graphite and peppercorn layer over well-integrated oak and broad tannins. Worthy of contemplation!

Enjoy now or lay down: will age well to 2030.

TECHNICAL NOTES

Alcohol: 14.0%
pH: 3.71
TA: 6.1 g/L
RS: 1.1 g/l

Named for the translation of the Native American word Sonoma, Valley of the Moon was born in 1941. Known for producing approachable, down-to-earth wines for the rhythm of everyday life.