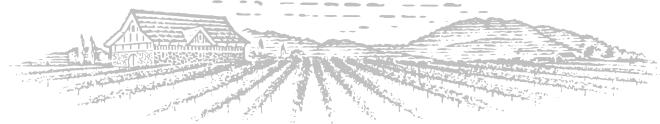


VALLEY OF THE MOON



RESERVE SAUVIGNON BLANC SONOMA VALLEY

2017

ALC 14.3% 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.

Aged 4 months, 48% in a blend of neutral oak.

TASTING

Our Sauvignon Blanc shows scents of jasmine and melon on the nose. The palate begins with ripe melon, followed by a light kiss of papaya, ending with a soft well-rounded peach finish. This Sauvignon Blanc is best enjoyed with food such as nice salty cheeses or chicken marsala.

COMPOSITION

95% Sauvignon Blanc, 5% Pinot Blanc

Alcohol: 14.3%

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.