



## CHARDONNAY SONOMA COUNTY

2019	ALC 14.4% BY VOL	750 ml
<i>Established 1941</i>		

### WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a great late-season heat spike. Varietal authenticity was a key focus throughout our 2019 season and we are pleased with the acidity, detail and viscosity of the white wines and supple tannin, balanced alcohol and fruit intensity of the reds. The 2019 Chardonnay was picked twice during the season to create complexity of ripe fruit while maintaining the natural acidity. Slowly fermented at cooler temperatures in stainless steel tanks before being transferred to 20% new French and neutral barrels then aged for 21 months.

### TASTING

This wine opens with aromas of bright green apple, lychee, and fresh-cut pineapple. The palate has a smooth, even mouthfeel with white peach and starfruit lingering on flavors of allspice and coconut. Pour this smooth Chardonnay along with an Eggs Benedict brunch or a cream-based corn soup to bring out the silky texture of this wine. Rich food with milder flavors such as grilled pork with mushroom, roast chicken or halibut dishes are sure to please.

### COMPOSITION

100% Chardonnay  
 Alcohol: 14.4%  
 pH: 3.58  
 TA: 5.1 g/L  
 RS: 0.7 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.