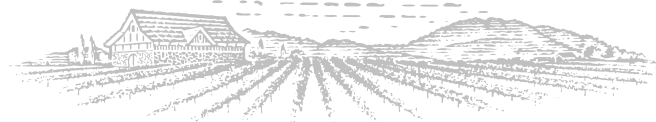


# VALLEY OF THE MOON



## PINOT GRIS • VIOGNIER CALIFORNIA

2021	ALC 13.5 % BY VOL	750 ml
<i>Established 1941</i>		



### WINEMAKER NOTES

2021 began with a dry spring followed by a hot summer which led to an early harvest. The sugars in the fruit developed quickly and the tannins matured nicely. As a result of the summer heat and low water accessibility by the vine, the berries were medium sized with concentrated flavors and a certain freshness which helped create deeply flavored and balanced wines.

The Pinot Gris grapes for the 2021 vintage were harvested in mid-August to create a naturally crisp wine while the Viognier grapes were harvested in mid-September to maximize the unique aromatics of the varietal. The wine was then aged for three months in stainless steel tanks.

### TASTING

The 2021 vintage opens with aromas of white pear, fresh pineapple and a hint of honeysuckle. On the palate, flavors of lychee, lime and crisp golden-delicious apple lead to a touch of salinity on the finish. A versatile wine that's at home on many tables the 2021 Pinot Gris-Viognier pairs well with fresh oysters and a grown-up grilled cheese made with aged cheddar and Romano on thick-cut rustic bread.

Enjoy now through 2025.

### COMPOSITION

60% Pinot Gris, 40% Viognier

Alcohol: 13.5%

pH: 3.3

TA: 6.9 g/L

RS: 1.7 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.