



PINOT NOIR
SONOMA COUNTY

2020	ALC 14.1% BY VOL	750 ml
<i>Established 1941</i>		

WINEMAKER NOTES

2020 started with a dry winter with just half of the regions typical rainfall followed by a cool, mild growing season. An August heat spell accelerated ripening, resulting in an early start to harvest - one to two weeks ahead of schedule. Berries were small with concentrated flavors, as winemakers we know this is typically a good recipe for quality wines.

Grown in the Russian River Valley of Sonoma, the Pommard clone Pinot Noir grapes for this vintage come from the well-known Dutton Estate vineyard and beautifully reflect the site-specific nuances and vintage conditions. Aged for 10 months in 80% stainless steel and 20% new French oak.

TASTING

Aromas of tart cranberry, earthy garden tomato and toasted bread. On the palate, the 2020 vintage is a bright, fruit-forward expression of Pinot Noir offering flavors of red raspberry, hints of orange rind and lilty tannins with a creamy finish. We recommend pairing the 2020 Pinot Noir with BBQ pork loin, fresh tomato and feta salad or with Manchego or Pecorino cheese. Enjoy now through 2025.

TECHNICAL NOTES

Alcohol: 14.1%
pH: 3.75
TA: 5.4 g/L
RS: 0.6 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.