



ZINFANDEL
SONOMA COUNTY

2019	ALC 14.9% 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 Zinfandel was picked late in September to preserve the natural acidity and fresh, dark fruit qualities. Aged 20 months in 70% neutral oak and 30% new oak where the barrel selection included 15% American oak.

TASTING

Aromas of decadent berry jam on buttered toast and a hint of maple on the nose. On the palate, these develop into flavors of blueberry compote, milk chocolate and pine needle. Pair with barbecued ribs, pulled pork or your favorite meat skewers. Dishes with roasted tomato like lasagna or grilled vegetable dishes will all work well with this wine's flavors. Enjoy now through 2026.

COMPOSITION

99% Zinfandel, 1% Sangiovese

Alcohol: 14.9 %

pH: 3.85

TA: 5.5 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.