



## CUVÉE LA LUNA SONOMA COUNTY

2016	ALC 14.8% BY VOL	750 ml
<i>Established 1941</i>		

### WINEMAKER NOTES

2016 began wet and cool. Bud break came early and crop yields were slightly lower overall, due to spring rains. Moderate, steady summer temperatures meant ripening progressed easily, and a cooler August allowed flavors to develop well. Harvest seemed to happen all at once. A promising vintage.

### TASTING

Following the tradition of our past Cuvée la Luna releases, the 2016 vintage is built on a strong foundation of Zinfandel rounded out by Malbec and Petit Verdot. Aged 40 months in mellowed French and American barrels, expect notes of mulling spices, lead, dark plum and creamy oak on the nose. These aromas deepen into cherry liquor, prune and jam jar on the palate, with a pleasantly spiced and oak-framed finish.

A very agreeable bottle that gets along well with others. Try pairing with spicy BBQ dishes, lighter fare or a homemade pizza.

Nicely aged; enjoy now to 2023

### TECHNICAL NOTES

Alcohol: 14.8%

pH: 3.75

TA: 5.8 g/L

RS: 3.5 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.