



RESERVE
OLD VINE ZINFANDEL
SONOMA VALLEY

2017	ALC 14.9% BY VOL	750 ml
<i>Established 1941</i>		

WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

TASTING

The fruit that goes into this bottle comes from Zinfandel vines that are over 100 years old. Aged 28 months in 12% new American, 12% 1-year old French and 76% neutral French and American oak barrels, the resulting wine is intense in color and flavor, with vibrant aromas. On the nose you will find briar, marmalade, black pepper and black fruit preserves. This elegant wine develops on the palate with hints of black mission fig, Santa Rosa plum and creamy oak.

Pair with simply prepared, high quality ingredients fresh from the farmer's market, perhaps a lightly seared steak with rosemary-seasoned new potatoes, or grilled portobello mushroom with cracked black pepper and garden-fresh herb butter.

Enjoy now to 2026

TECHNICAL NOTES

Alcohol: 14.9%

pH: 3.62

TA: 6.0 g/L

RS: 1.6 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.