

VALLEY OF THE MOON



CHARDONNAY SONOMA COAST

2015

ALC 14.7% BY VOL

750 ml

Established 1863



WINEMAKER NOTES

2015 will be remembered as a year of drought and fire. Yields were low and harvest came early. Smaller grapes meant good flavor concentration, and although crop levels were down the fruit quality was stellar. Wildfires devastated some properties of friends and neighbors, but the Sonoma spirit persevered.

85% Malolactic fermentation, aged 18 months in neutral oak.

TASTING

Opulent flavors highlight this classic Sonoma Chardonnay. Hints of caramelized oak and vanilla flavors make for a well-rounded wine with great balance and viscosity. Lemon shortbread on the nose, this Chardonnay sips like lemon cream pie with a light touch of cinnamon and nutmeg. The finish and mid-palate are bright and refreshing. This wine is equally delightful with burrata and peach salad as a light curry dish.

COMPOSITION

92.7% Chardonnay, 7.3% Pinot Blanc

Alcohol: 14.7%

pH: 3.60

TA: 4.58 g/L

RS: 0

Born in the Historic Madrone Vineyards Estate originally planted in 1863, Valley of the Moon borrows its name from the translation of the Native American word Sonoma and has been at the foundation of Sonoma County's winemaking heritage for over 150 years. The Stewart Family purchased the estate in 2012 with a mission of honoring the rich history producing hand-crafted wines from this exceptional place. Valley of the Moon... We are Sonoma County.