



## PINOT NOIR SONOMA COUNTY

|                         |                  |        |
|-------------------------|------------------|--------|
| 2022                    | ALC 14.2% BY VOL | 750 ml |
| <i>Established 1941</i> |                  |        |

### WINEMAKER NOTES

The 2022 growing season in Sonoma started off smooth, with full canopies, good fruit set and medium-sized clusters. A weeklong heat wave in September caused sugars to spike without the grapes being able to fully mature. As a result, harvest began well ahead of a normal year. Despite the extreme weather variations, our 2022 wines display plush fruit and balanced acid, though with notably lighter tannins compared to previous years.

Grown in Sonoma County, the Pinot Noir for this vintage were picked in mid August to harness bright and fresh fruit flavors. Aged for 8 months in 80% stainless steel and 20% French oak.

### TASTING

Aromas of raspberry, rhubarb and sour cherry. On the palate, the 2022 vintage offers a luscious mouthfeel of rich red fruit with hints of juicy cranberry and raspberry compote. The finish is elegant and refined, with low tannins. We recommend pairing with honey-balsamic glazed salmon grilled over cedarwood, herb couscous, or eggplant croquettes. Enjoy now through 2026.

### TECHNICAL NOTES

Alcohol: 14.2%

pH: 3.71

TA: 5.4 g/L

RS: 0.7 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.