



PINOT GRIS VIOGNIER CALIFORNIA

2024	ALC 13.5% BY VOL	750 ml
<i>Established 1941</i>		

WINEMAKER NOTES

The 2024 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 2024 wines display plush fruit and balanced acid, though with notably lighter tannins compared to previous years.

Harvested in mid-August from two vineyards near Mokelumne River, varietals were separated during the cold-fermentation process allowing each grape to express its own unique delicate character, then mixed after dryness for a memorable blend and allowed 4 months for amalgamation before bottling. Aged for 6 months in stainless steel. 60% Pinot Gris, 40% Viognier.

TASTING

Bright, fun and fruity. The 2024 vintage lends a harmonious combination of pineapple, key lime and honeyed aromatics. On the palate, vibrant fresh fruit flavors of guava, green papaya and fresh coconut intertwine throughout. An ideal match for melon and prosciutto, grilled wild sardines or a classic Greek salad. Serve chilled.

TECHNICAL NOTES

Alcohol: 13.5%

pH: 3.34

TA: 6.38 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.