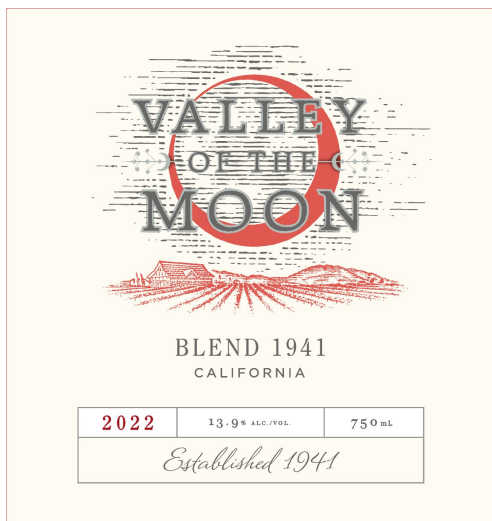
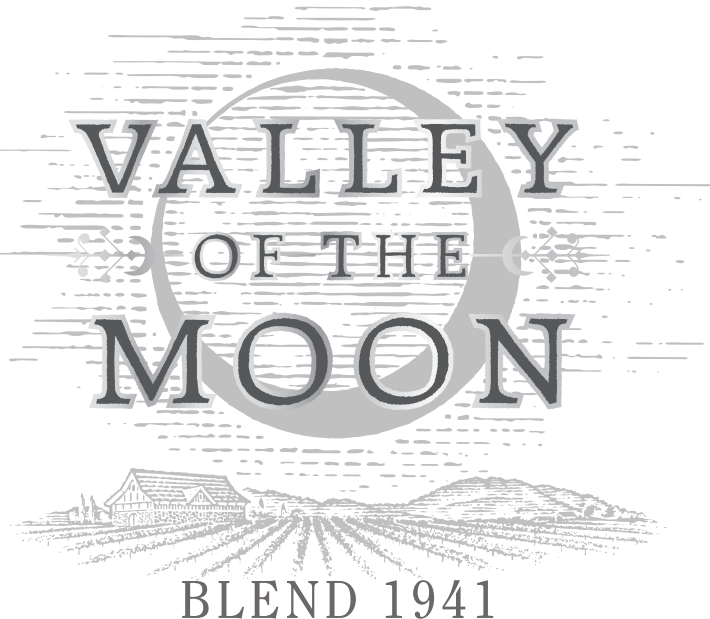




2022	ALC 13.9% BY VOL	750 ml
Established in 1941		

WINEMAKER NOTES

2022 began with a dry spring followed by a hot summer which led to an early harvest. The sugars in the fruit developed quickly and the tannins matured nicely. As a result of the summer heat and low water accessibility by the vine, the berries were medium sized with concentrated flavors and a certain freshness which helped create deeply flavored and balanced wines.

The 2022 vintage uses premium varietals grown in the diverse climate and soils of California. Each wine lot was produced separately and then carefully blended to create a dynamic and enticing wine. Aged 19 months in a combination of 40% new French oak and 60% neutral oak.

TASTING

The captivating 2022 Blend 1941 opens with aromas of red fruit and floral notes punctuated by hints of hickory and fresh game. On the palate, fresh flavors of blackberry and red currant are rounded out by notes of fresh leather and cedar. Pair alongside thick-cut pork chops accompanied by balsamic glazed, roasted brussels sprouts and a wedge salad drizzled with blue cheese dressing.

Enjoy now through 2028.

COMPOSITION

54% Cabernet Sauvignon, 21% Zinfandel, 21% Merlot, 4% Mixed reds
 Alcohol: 13.9%
 pH: 3.70
 TA: 5.5 g/L
 RS: 2.3 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.