



2016	WHITE BLEND	750 ML
BRIGHT SIDE OF THE MOON		

## WINEMAKING

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This Pinot Blanc and Viognier blend is cool fermented in stainless steel tanks to preserve all of the fresh fruit and aromas the grapes and yeast have to give. Pinot Blanc is a grape with tropical fruit characteristics that are best kept vibrant by keeping the wine from going through malolactic fermentation. Viognier is known for a lush mouthfeel with floral characteristics. Together these grapes create a glass of wine that is equally at home on a hot summer day or a slightly crisp fall evening.

## TASTING & PAIRING

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Aromas of honey and peaches fill the glass with just a hint of spicy fresh ginger. Juicy peaches fill the mouth and reveal some hidden ripe pineapple as the wine travels across the tongue. The wine pairs very well with hard salty cheeses and relaxing on your favorite patio.

## TECHNICAL NOTES

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Composition:	85% Pinot Blanc, 15% Viognier
Alcohol:	14.1%
Acid pH	3.3, TA 5.9 g/l
ML	0%

Valley of the Moon wines are produced at Madrone Estate, one of Sonoma Valley's oldest and most historic properties. Originally founded in 1863, the Stewart Family purchased the estate - then named Valley of the Moon - in 2012 and completed a renovation to focus on estate-driven, small lot wines from the historic property. Valley of the Moon wines honor an important 75-year era when Italian proprietors Enrico Domenici and Henry Parducci grew grapes and made wines at the estate. Valley of the Moon wines are available nationally in restaurants and wine stores.