

**Valley of The Moon  
Pinot Noir Sonoma County**



Deep crimson in color with aromas of candied red apples and cherries, redwood forest and sweet baking spice. On the palate, flavors of Montmorceney cherry, plums and blood oranges with delicate savoury notes of cola and Black Forest cake.

A rich and silky texture balanced by bright acidity and a quietly intense finish. Pairs well with Duck (confit or roasted), slow roasted braised pork loin or grilled herbed salmon. Open another bottle for dessert with fresh strawberries and cream.



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