

# SMOKING LOON

## 2014 SYRAH

### PHILOSOPHY

Smoking Loon was established in 2000 on a very simple premise: good wine doesn't need to take itself so seriously. Originally named for Don Sebastiani's love of cigars and his father August's passion for water fowl (don't ask, long story), Smoking Loon offers an irreverent, tongue-in-cheek approach to enjoying wine.

Our wines are crafted for those with an appetite for adventure, those in touch with their inner loon, those who consider pretense simply unnecessary. Each vintage provides our winemakers the perfect opportunity to have a little fun and indulge their inner loon. They start by scouring the top wine regions of the world for the finest fruit. Then, they gently guide that fruit to its fullest potential, creating fruit-forward, well-balanced wines that offer a keen blend of approachability, quality and value.

### TASTING NOTES

Our 2014 Smoking Loon Syrah opens up with vibrant aromas of ripe berries supported by notes of sage and rosemary. Juicy aromas of blueberry carry through to the palate in addition to distinctive wild strawberry. These fruit-forward flavors meld seamlessly and create a wine that is exciting, flavorful and lively. An edge of gaminess is accented in the long finish. We recommend pairing this Syrah with grilled pork tenderloin and black pepper mashed potatoes, beef stew or lamb skewers.

### APELLATION

In crafting our 2014 Smoking Loon Syrah, our winemakers sourced grapes from the Lodi grape growing region located in the Central Valley of California. Known for its abundant sunshine which helps to ensure a reliable extended growing season, Lodi has a Mediterranean climate, with warm days and cool nights. This weather pattern allows for warm climate varieties like Syrah to grow and excel.

### VINTAGE

With another year in the record books, the 2014 vintage came in at the third-largest grape harvest ever, down 8% from the previous year. A mild winter and spring with drought conditions persisting, bud break occurred early. From southern to northern California winemakers have stated that it was an even earlier harvest than years before, starting with sparkling grapes in July and ending mid-October for later ripening varieties. Despite the drought, California will produce another great vintage. Arid conditions have given the grapes a chance to struggle, which thins out the vines and allows the clusters to gain concentration of flavor, intensity and complexity.

BLEND	100% Syrah	APELLATION	California	OAK SOURCING	50% American, 50% French Oak 80% New, 20% Seasoned		
		ALCOHOL	13.5%	PH	3.69	TA	5.9 g/L
		OAK AGING	8 months	UPC	0 17444 00073 2		