

SMOKING LOON



VARIETAL COMPOSITION

Sauvignon Blanc

88% Sauvignon Blanc
12% French Colombard

APPELLATION California

VINTAGE 2013

ALCOHOL 13.5%

PH 3.33 TA 6.1 g/L

UPC 0 17444 00077 0

2013 SAUVIGNON BLANC

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.

WINEMAKING NOTES

Our 2013 Smoking Loon Sauvignon Blanc displays fresh citrus aromas of Meyer lemon and lime zest combined with dried, fragrant thyme characters and a touch of freshly trimmed hay. Vibrant cantaloupe flavors coupled with zesty citrus create a wonderfully expressive palate. This cleansing Sauvignon Blanc is a perfect food pairing wine. Salty foods, such as olives and feta cheese, sausage or fried calamari complement well this wine's crisp, refreshing acidity.

APPELLATION

In crafting our 2013 Smoking Loon Sauvignon Blanc, our winemakers sourced grapes from throughout California's prime grape growing regions. Known for its abundant sunshine, which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs), that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varietals like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel and Pinot Grigio.

VINTAGE

Vintners and growers around the state of California are heralding the excellent quality of the 2013 vintage, nearly identical to the previous year's growing season. Many experienced healthy winter rains, limited amount of night frosts in the spring and few significant heat spikes in the summer — truly ideal conditions leading up to harvest. The long and sunny summer rewarded growers with extended hang time needed for flawless grape maturity. Winemakers across the board noted that fruit showed great balance and acidity, improved color intensity, good tannin structure and most importantly, rich and complex flavor profiles.