

SMOKING LOON



VARIETAL COMPOSITION

Old Vine Zinfandel

78% Zinfandel
10% Petite Sirah
9% Barbera
1% Merlot
1% Syrah
1% Tempranillo

APPELLATION California

OAK AGING 10 months

OAK SOURCING 80% American, 10% Hungarian,
10% French Oak
80% New, 20% Seasoned

VINTAGE 2013

ALCOHOL 14.0%

PH 3.62 TA 6.0 g/L

UPC 0 17444 00079 4

2013 OLD VINE ZINFANDEL

WINEMAKING NOTES

Our 2013 Smoking Loon Old Vine Zinfandel has juicy aromas of plum, raspberry and mocha. On the palate, cherry, pomegranate and clove dominate. In the background, dill and vanilla indicate the presence of American oak aging. Medium-bodied with soft tannins and bright acidity, this wine is a great accompaniment to barbecue dishes, tomato based pastas or chili.

APPELLATION

The grapes used to make this wine were sourced from multiple locations, most notably Lodi and Paso Robles. The Lodi AVA is located in the Central Valley of California, at the northern edge of the San Joaquin Valley, east of the San Francisco Bay. Lodi Wine Country has a climate that is cooled by winds and fog from the San Francisco Bay. Because of a break in the Coastal Mountain Range to the west, Lodi wineries enjoy a more moderate climate than many other regions. Lodi's terrain is composed of well-drained, mineral-rich soils. Paso Robles is located along California's Central Coast roughly mid-way between San Francisco and Los Angeles, the Paso Robles AVA is one of the fastest growing American wine appellations having grown from 35 bonded wineries to 180 over the last decade. The area is characterized by a wide diversity of soil types. Both of these AVA's have unique soil compositions and weather patterns to produce excellent quality grapes.

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 moderate 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.

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.