

SMOKING LOON

2014 VIOGNIER

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 Viognier is bright and fresh, with aromas of grapefruit and pear and notes of white pepper. On the palate, this inviting, fruit-forward wine showcases vibrant flavors of tart nectarine balanced with enticing apricot nectar. Well-balanced and light-bodied in style, this Viognier is great on its own or paired with a variety of dishes. Try with your favorite Asian fare, such as spicy green papaya salad or shrimp Pad Thai.

APPELLATION

In crafting our 2014 Smoking Loon Viognier, 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 varieties 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 Viognier.

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% Viognier	APPELLATION	California	OAK SOURCING	n/a
		ALCOHOL	13.5%	PH 3.29	TA 6.1 g/L
		OAK AGING	n/a	UPC	0 17444 00074 9