

SMOKING LOON



VARIETAL COMPOSITION

Merlot

APPELLATION Valle Central, Chile

OAK AGING 12 months

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

VINTAGE 2014

ALCOHOL 13.5%

PH 3.50 **TA** 5.8 g/L

UPC 0 17444 00072 5

2014 MERLOT

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 Merlot displays a beautiful combination of fruity and savory aromas—dark plum, violet, fresh mushroom and a hint of sage and thyme. Flavors of black currant, pomegranate and espresso are met with well-integrated oak influence. This rich, medium-bodied Merlot has just the right acidity to make it versatile when pairing with food. Pair with shepherd's pie, spaghetti or a chocolate dessert dish.

APPELLATION

Chile's natural boundaries are clearly defined. At the north end is the Atacama Desert, the south end is defined by the Patagonian glaciers, the eastern border is marked by the great Andes Mountain Range, and to the west is the Pacific Ocean. Together these distinct barriers help to maintain healthy growing conditions, protecting vineyards from pests and disease.

Stretching nearly 250 miles from north to south, Valle Central of Chile is one of the largest wine regions in South America. In this region, vines thrive in uninterrupted sunshine. As night falls, cold air descends from the snow-covered peaks of the Andes. This temperature swing provides the environment wine grapes need to develop fresh fruit characteristics and crisp acidity. Chilean vineyards benefit from the abundant water for irrigation which flows from the eternal ice caps of the Andes.

Chile's unique geography and climate make for an ideal winegrowing region.

VINTAGE

Chile's growing season started with widespread frosts in mid-September, dropping the country's annual production between 25 and 50 percent. Due to a smaller harvest and barely any rain during bud break, flowering and ripening, harvest came earlier than in previous vintages. In addition, warmer than usual temperatures and an ongoing water shortage added stress to the grapes and produced some excellent quality wines. They were marked with balance, intense color and expressive fruit characteristics.