

SMOKING LOON

2014 OLD VINE ZINFANDEL

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 Old Vine Zinfandel opens with complex aromas of fig, plum, and blackberry cobbler. On the palate, black raspberry and cinnamon dominate. In the background, coconut and vanilla indicate the presence of American oak aging. Well-balanced with soft tannins, this Zinfandel will complement a variety of dishes but pairs particularly well with grilled meat. Enjoy this wine with lamb, hamburgers with caramelized onion or rib eye steak.

APPELLATION

The grapes used to make this wine were sourced from multiple locations, most notably Lodi. 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. quality grapes.

VINTAGE

With another year in the record books, the 2014 vintage came in at the third-largest grape harvest ever, down eight percent 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 then 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	91% Zinfandel 6% Barbera 3% Petite Sirah	APPELLATION	California	OAK SOURCING 80% American, 10% Hungarian, 10% French 80% New, 20% Seasoned			
		ALCOHOL	13.5%	PH	3.61	TA	6.4 g/L
		OAK AGING	12 months	UPC	0 17444 00079 4		