

SMOKING LOON



2015 BLUE LOON MOSCATO

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 2015 Smoking Loon "Blue Loon" Moscato opens with enticing aromas of honeysuckle, overripe honeydew melon, sundried apricot and a touch of honey, peach and mandarin. The palate presents ripe melon, peach nectar and orange blossom honey. The bright flavors and refreshing acidity make this Moscato the perfect accompaniment to a wide variety of foods. Enjoy our "Blue Loon" Moscato with brunch, light chicken or fish dishes or summer appetizers. It's also delicious served with biscotti, creamy desserts, or fresh fruits such as yellow or white peaches.

APPELLATION

For the 2015 Smoking Loon "Blue Loon" Moscato our winemakers sourced grapes from Paso Robles, located along California's Central Coast roughly mid-way between San Francisco and Los Angeles. The Paso Robles AVA is characterized by a wide diversity of soil types, ranging from weathering granite and serpentine to shale and limestone, and it is not uncommon for several different soil types to be present in the same vineyard site. Climatically, the area is known for huge diurnal (day to night) temperature swings—as much as 40 to 50 degrees—during the growing season. This is brought about by a break in the coastal mountain range known as the Templeton Gap, which allows coastal air and fog inland to alleviate the sweltering mid-day temperatures.

VINTAGE

In Paso Robles, four years of drought and unseasonably cold weather in May 2015 impacted berry set but the weather during veraison was mild, preserving color development of most Bordeaux and Rhone varieties. Cabernet Sauvignon yields were dramatically down, while other varieties were about 10% lower than last year. Paso Robles' cool summer weather, combined with a small crop, led to wines with concentrated flavors and color densities. A significant amount of rain in July probably saved the season, giving vines just enough water to sustain growth through the summer. Temperature spikes in August and September ensured a perfect level of ripeness and smooth tannins in this vintage.

VARIETAL COMPOSITION

Moscato

APPELLATION California

VINTAGE 2015

ALCOHOL 12.5%

PH 3.59 TA 7.5 g/L

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