

SMOKING LOON



2015 PINOT NOIR

TASTING NOTES

Opening with aromas reminiscent of fresh summer plum, wild strawberry, and lavender blossom with hints of crushed purple basil. The palate starts with flavors of bright Bing cherry, tart spring strawberry, vanilla bean, and light cardamom. On the finish, plum flavors dominate with notes of red raspberry, sweetened dried cranberry, and rich French oak notes of vanilla and nutmeg.

APPELLATION

Much of Smoking Loon Pinot Noir's character comes from blending the fruit of several notably cool California growing regions including Clarksburg. The Clarksburg AVA is an up and coming wine region located in California's Sacramento Delta. The area was quickly discovered by grape growers attracted by a microclimate which closely mirrored that of nearby Napa Valley. The soils here are a combination of poorly-draining clay and rich loam, meaning vines experience nutrient-rich, yet sometimes arid conditions. During the growing season, warm days give way to cooling afternoon breezes from the San Francisco Bay, dropping temperatures down 30 to 40 degrees Fahrenheit from their daytime highs. This mass of cool air allows wine grapes to retain more acidity than those grown in similarly warm regions.

BLEND

89% Pinot Noir
11% Barbera

VARIETAL

Pinot Noir

ALCOHOL

13.5%

APPELLATION

California

PH 3.57

TA 5.9 g/L

VINTAGE

2015

UPC

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