Smoking Loon

2017 CABERNET SAUVIGNON
California

TASTING NOTES

Our 2017 Smoking Loon California Cabernet Sauvignon has the vibrant aromas of black currants, blackberry, and boysenberry fruit along with pleasant floral notes framed by the use of the American oak which helps provide a smooth, silky tannin structure. The French oak brings out vanilla aromas that work well with the cherry and blackberry fruit flavors with a wonderful caramel-nuance on the palette. This medium-bodied Cabernet Sauvignon is approachable, well-balanced and lends a long lasting, flavorful finish.

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 in California 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.

PRODUCTION NOTES

VINTAGE	2017
APPELLATION	55% Lodi and 45% Clarksburg
BLEND	80% Cabernet Sauvignon, 11% Merlot, and 9% Petite Sirah
AGING	10 Months in Oak barrels, 70% American, 30% French
SPECIFICATIONS	pH: 3.60 | TA: 5.9 g/L | ABV: 14.0%