

SMOKING LOON

2018 CABERNET SAUVIGNON



TASTING NOTES

Our 2018 Smoking Loon Cabernet Sauvignon has vibrant aromas of cranberry and boysenberry fruit along with pleasant floral, vanilla notes framed by the use of American and French oak. The French oak brings vanilla aromas that work well with Bing cherry and blackberry fruit flavors. The use of American oak helps provide a smooth, silky tannin structure. On the palate there is a hint of fresh fig with ripe strawberry. This medium-bodied Cabernet Sauvignon is approachable, well-balanced and lends a long lasting, flavorful toasty oak finish.

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.

PRODUCTION NOTES

VINTAGE	2018
APPELLATION	100% Valle Central, Chile
BLEND	85% Cabernet Sauvignon, 15% Merlot
AGING	10 Months in Oak barrels, 70% American, 30% French
SPECIFICATIONS	pH: 3.54 TA: 6.0 g/L ABV: 13.5%