



# SMOKING LOON

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## 2018 MERLOT

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### TASTING NOTES

Our 2018 Smoking Loon Merlot opens with fruit-forward aroma characteristics of dark berry fruit, hints of cedar, integrated with vanilla notes from the French oak. On the palate are cherry and raspberry along with nuances of vanilla, and soft, very polished tannins. Try pairing with grilled Cuban flank steak, bacon-wrapped pork chops or autumn salad with roasted butternut squash. This wine is perfect to sip alone or as a wonderful accompaniment to a wide variety of foods.

### 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, Valley 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

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VINTAGE	2018
APPELLATION	100% Valle Central, Chile
BLEND	80% Merlot, 15% Syrah, and 5% Cabernet Sauvignon
AGING	10 Months in Oak barrels, 70% American, 30% French
SPECIFICATIONS	pH: 3.49   TA: 6.0 g/L   ABV: 13.5%