



SMOKING LOON

2017 PINOT NOIR

TASTING NOTES

Opens with inviting aromas of tart cherry, vivid cranberry, and pomegranate. This medium-bodied Pinot Noir is juicy with notes of graham cracker and tart cherry along with a soft and supple texture making a balanced, easy-drinking wine. Try pairing with baked salmon in a pecan panko crust, garlic-rosemary pork loin, or roasted mushrooms in a browned butter and garlic-thyme sauce.

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 micro-climate 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.

PRODUCTION NOTES

VINTAGE	2017
APPELLATION	45% Clarksburg, 38% Lodi, 10% Paso Robles, and 7% Madera County
BLEND	80% Pinot Noir, 10% Barbera, 7% Merlot, and 3% Syrah
AGING	100% French Oak. 30% new.
SPECIFICATIONS	pH: 3.59 TA: 6.0 g/L ABV: 13.5%