

SMOKING LOON

2018 CHARDONNAY

TASTING NOTES

Our 2018 Smoking Loon Chardonnay opens with aromas of juicy, bruised pear with hints of vanilla, papaya and red apple. This medium-bodied, fruit-forward Chardonnay is nicely balanced and finishes with delicate notes of French oak, light vanilla, and caramel. 70% Malolactic fermentation gives it a little bit more weight in the mid-palate. The acidity keeps this wine lively and is ideal for pairing with foods such as hummus with pita chips or shrimp pasta.

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 of the world 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

BLEND	96% Chardonnay, 4% Viognier
APPELLATION	California (66% Lodi, 25% Clarksburg, 3% Paso Robles, 3% Mendocino, and 3% Sonoma County)
VINTAGE	2018
SPECIFICATIONS	pH: 3.50 TA: 6.6 g/L ABV: 13.5%

