



SMOKING LOON

2018 PINOT NOIR CALIFORNIA

TASTING NOTES

Our 2018 Smoking Loon California Pinot Noir features aromas and flavors of cranberry and cherry along with notes of vanilla and warm baking spice. The light fruit flavors balance with notes of herbal flavors in this every day wine. Try pairing with baked salmon with a pecan panko crust, garlic rosemary pork, or roasted mushrooms in a browned butter and garlic-thyme sauce.

PHILOSOPHY

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	2018
APPELLATION	100% California
BLEND	80% Pinot Noir, 9% Merlot, 7% Barbera, 2% Syrah and 2% Petite Sirah
SPECIFICATIONS	H: 3.65 TA: 5.6 g/L ABV: 13.5%