



SMOKING LOON

MERLOT

TASTING NOTES

Our Merlot has aromas of blackberry, red licorice, toasted coconut and vanilla. Flavors of black cherry with a hint of clove and warm spices frame this medium bodied wine. This wine is perfect to sip alone or as a wonderful accompaniment to a wide variety of foods.

APPELLATION

In crafting our Smoking Loon Merlot, our winemakers sourced grapes from throughout California's prime grape growing regions. Known for its abundant sunshine which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs), that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varieties like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel and Sauvignon Blanc.

PRODUCTION NOTES

APPELLATION	100% California (56% Lodi, 32% Clarksburg, and 12% San Joaquin Valley)
BLEND	78% Merlot, 8% Petite Sirah, 5% Tempranillo, 3% Syrah, 3% Zinfandel, and 3% Malbec
AGING	12 months in Oak, 40% French, 40% American, 20% Hungarian
SPECIFICATIONS	pH: 3.58 TA: 5.6 g/L ABV: 13.5%