

SMOKING LOON

CABERNET SAUVIGNON



TASTING NOTES

Our Smoking Loon California Cabernet Sauvignon has great color and inviting vibrant aromas of plum and blackberry. There are spice elements to give it some complexity from the use of the American oak which also helps provide a smooth, silky tannin structure. Black current, raspberry, vanilla, and cedar added by the oak element work well with the plum and blackberry fruit flavors on the palette. This medium-bodied Cabernet Sauvignon is approachable, well-balanced and lends a long lasting, flavorful finish.

PHILOSOPHY

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
BLEND	76% Cabernet Sauvignon, 9% Merlot, 8% Petite Sirah, 3% Zinfandel, 2% Tempranillo, and 2% Barbera
AGING	8 months on American, French and Hungarian oak; 30% new oak equivalent
SPECIFICATIONS	pH: 3.71 TA: 6.2 g/L ABV: 13.5%