



SMOKING LOON

2024 STEELBIRD

UNOAKED CHARDONNAY

CALIFORNIA

TASTING NOTES

Our Smoking Loon “Steelbird” California Unoaked Chardonnay represents the true characteristics of Chardonnay, free from the influence of oak aging. 100 % stainless steel aging allows vibrant aromas of tropical fruit, baked apple, and freshly baked bread to shine through. Refreshing yet rich flavors of lemon curd are rounded out by a pleasant citrus acidity. With a creamy, silky mouthfeel—obtained by re-suspending the lees during tank aging—and persistent finish, our unoaked Chardonnay is in a league of its own. A bright, medium-length finish makes this a versatile food-pairing wine. Serve our “Steelbird” Unoaked Chardonnay with light appetizers, seafood, grilled vegetables, and spicy Mexican or Indian dishes.

PHILOSOPHY

In crafting our unoaked Chardonnay, our winemakers sourced grapes from the Lodi, San Joaquin Valley, and Clarksburg 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 heat loving varieties like Cabernet Sauvignon, Zinfandel and Sauvignon Blanc.

PRODUCTION NOTES

VINTAGE	2024
---------	------

APPELLATION	California
-------------	------------

VARIETAL	99% Chardonnay & 1% Mixed Whites
----------	----------------------------------
