

# SMOKING LOON



## VARIETAL COMPOSITION

Moscato

86% Muscat  
10% Symphony  
4% Pinot Grigio

APPELLATION California

VINTAGE 2012

ALCOHOL 13.5%

PH 3.38 TA 6.5 g/L

UPC 0 17444 00096 1

## 2012 BLUE LOON MOSCATO

### 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.

### TASTING NOTES

Our 2012 Moscato opens with expressive aromas of candied pineapple and honeysuckle, followed by hints of orange blossom and dried apricots. Light-bodied and nicely balanced, this wine is refreshingly crisp on the palate offering flavors of peach nectar, honey and lime zest. Serve chilled and enjoy with summer salads, fresh berries, peach cobbler and savory antipasto favorites like prosciutto wrapped melon.

### APPELLATION

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For our Blue Loon Moscato the majority of the grapes were sourced from Kern County at the southern end of the Central Valley with a small portion from Lodi. Kern County, which is known for its abundant sunshine and nutrient rich soils, is home to many long time grape-growing families. The Lodi AVA is located in California's Central Valley at the northern edge of the San Joaquin Valley, east of the San Francisco Bay. Lodi's wine country has a hot climate that is moderated by wind and fog that travel through a break in the Coastal Mountain Range all the way from San Francisco Bay. Lodi's terrain is composed of well-drained, mineral-rich soils that provide optimal conditions for growing premium wine grapes.

### VINTAGE

After two tough vintages weather wise, California winemakers enjoyed a long sunny growing season that produced copious amounts of beautiful fruit to work with. A couple of late season heat waves pushed the grapes to perfect ripeness levels for harvesting. Indeed, the biggest challenge of 2012 turned out to be staging the picking and processing, as all the varieties were ready to pick at the same time—a very unusual occurrence. Winemakers are referring to 2012 as a highly "collectable" year, with many saying they made their best wines ever. The fruit was ideally balanced, dark, richly structured and age worthy, with great color saturation, and sweet tannins.