

# SMOKING LOON



## VARIETAL COMPOSITION

Moscato

100% Muscat

APPELLATION California

VINTAGE 2013

ALCOHOL 10.0%

PH 3.33 TA 6.2 g/L

UPC 0 17444 00096 1

## 2013 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 2013 Moscato has luscious aromas of ripe melon, peach and honeysuckle, followed by hints of pear and freshly cut mint. This light-bodied, juicy wine is well-balanced and offers a fruity, natural sweetness on the palate reminiscent of lychee and honey. Best served chilled, this crisp, refreshing wine pairs well with fresh fruit salad, peach cobbler or a cheese and charcuterie plate.

### APPELLATION

Our 2013 Smoking Loon Blue Loon Moscato was sourced from Paso Robles, a well-respected growing region, centrally located between San Francisco and Los Angeles along California's Central Coast. As one of California's fastest growing wine regions and largest geographic appellation, the territory encompasses more than 26,000 vineyard acres and more than 200 wineries. With a greater day-to-night temperature swing than most other appellations in the golden state, distinct microclimates, diverse soils and a long growing season, Paso Robles is a unique wine region blessed with optimal growing conditions for producing premium and ultra-premium wines.

Unlike other surrounding appellations with deep, rich fertile valley soils, over 45 soil types are found in the Paso Robles AVA. These are primarily bedrock derived soils from weathered granite, older marine sedimentary rocks, volcanic rocks and younger marine sedimentary rocks of the Miocene age Monterey Formation featuring calcareous shales, sandstone or mudstone. Between the combination of climate and diverse soils, wines from Paso Robles display vibrantly ripened fruit with dynamic flavor profiles.

### VINTAGE

Vintners and growers around the state of California are heralding the excellent quality of the 2013 vintage, nearly identical to the previous year's growing season. Many experienced healthy winter rains, limited amount of night frosts in the spring and few significant heat spikes in the summer – truly ideal conditions leading up to harvest. The long and sunny summer rewarded growers with extended hang time needed for flawless grape maturity. Winemakers across the board noted that fruit showed great balance and acidity, improved color intensity, good tannin structure and most importantly, rich and complex flavor profiles.