

SMOKING LOON



VARIETAL COMPOSITION

Chardonnay

APPELLATION California

OAK AGING 3 months

OAK SOURCING 100% French Oak
100% New

VINTAGE 2012

ALCOHOL 13.5%

PH 3.44 TA 6.3 g/L

UPC 0 17444 00076 3

2012 CHARDONNAY

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

Beautifully made, our 2012 Smoking Loon Chardonnay opens with inviting aromas of toasted almond and apricot, followed by subtle notes of crème brûlée. Medium-bodied and nicely balanced, this wine is a definite crowd-pleaser; fresh fruit flavors that intermingle effortlessly and a creamy palate due to three months of French oak aging. Fuji apple, juicy summer pear and toffee play key roles in creating the inviting palate for this wine. The great acidity is a perfect match for an appetizer of crispy calamari with banana pepper rings, roast chicken with potatoes au gratin or a bevy of delicious cheeses, most notably, Brie, Gouda or Gruyère.

APPELLATION

In crafting our 2012 Smoking Loon Chardonnay, 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 varietals 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.

VINTAGE

Having weathered two excessively cool and wet vintages in 2010 and 2011, which reduced yields and made it difficult for grapes to fully ripen, California winemakers had much to rejoice about in 2012. Across the Golden State, most wine regions enjoyed near idyllic conditions throughout the growing season resulting in a bountiful crop of picture perfect grapes across all varietals. A perfect spring bud break, followed by steady flowering, an even fruit set, and just the right amount of warm sunny days and cool foggy nights, ensured that grapes enjoyed the extended hang time needed to fully develop. The fruit that emerged was ideally balanced, dark, richly structured and age worthy, with great color saturation and sweet tannins.