

SMOKING LOON



2013 EL CARANCHO MALBEC

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

Ripe, rich and dynamic, our 2013 Smoking Loon El Carancho Malbec will immediately satisfy your senses. Complex aromas of crushed raspberry, vanilla and fresh basil will draw you in inviting you to enjoy this delightfully balanced, naturally sweet and savory wine. On the palate, red currant, cranberry and pomegranate flavors come through with a touch of toasted coconut. Supple tannins add to the complexity and well-rounded composition of this wine. Malbec has the versatility and spice affinity to handle a stunning array of food combinations and ethnic cuisines. Barbecued beef ribs or chicken curry would pair particularly well with the layered fruit flavors of our 2013 El Carancho Malbec.

APPELLATION

Chile's natural boundaries are clearly defined. At the north end is the Atacama Desert, the south end is defined by the Patagonian glaciers, the eastern border is marked by the great Andes Mountain Range, and to the west is the Pacific Ocean. Together these distinct barriers help to maintain healthy growing conditions, protecting vineyards from pests and disease.

Stretching nearly 250 miles from north to south, Valle Central of Chile is one of the largest wine regions in South America. In this region, vines thrive in uninterrupted sunshine. As night falls, cold air descends from the snow-covered peaks of the Andes. This temperature swing provides the environment wine grapes need to develop fresh fruit characteristics and crisp acidity. Chilean vineyards benefit from the abundant water for irrigation which flows from the eternal ice caps of the Andes.

Chile's unique geography and climate make for an ideal winegrowing region.

VINTAGE

Chile experienced a slow, cool 2013 growing season. For Chile, it will be remembered as one of the coolest vintages in the past decade. These conditions made for elegant, aromatic wines, with winemakers most enthusiastic about their late-ripening reds, including Malbec. Long hang time and an uncommon rainy period in December produced higher yields than average and resulted in wines with fresh acidity and balanced tannins.

VARIETAL COMPOSITION

Malbec

APPELLATION Valle Central, Chile

WINEMAKER Greg Kitchens

OAK AGING 10 months

OAK SOURCING 50% French Oak, 50% American
80% New, 20% Seasoned

VINTAGE 2013

ALCOHOL 13.5%

PH 3.60 TA 5.4 g/L

UPC 0 17444 00098 5