

SMOKING LOON



VARIETAL COMPOSITION

Merlot

APPELLATION Valle Central, Chile

OAK AGING 8 months

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

VINTAGE 2013

ALCOHOL 13.5%

PH 3.50 **TA** 5.8 g/L

UPC 0 17444 00072 5

2013 MERLOT

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 Merlot showcases the dark fruit profile of this varietal with its fresh, ripe fruit appeal and aromas of raspberry sorbet combined with vanilla and toasted dill from oak aging. It expresses flavors of fresh plum, cranberry, cherry and clove. This well-balanced, medium-bodied wine has a dry finish making it a perfect match for a wide range of foods, including pasta with pancetta in tomato sauce, mushroom risotto or a juicy hamburger.

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. 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.