

SMOKING LOON



2011 STEELBIRD UNOAKED CHARDONNAY

WINEMAKING NOTES

Crafted to celebrate Smoking Loon's 11th Vintage — our Steel Anniversary — our 2011 Smoking Loon "Steelbird" is a Chardonnay with a difference. We kicked the oak to the curb aging this wine for 8 months in 100% stainless steel. The wine opens with a lovely floral bouquet of orange blossom and honeysuckle, followed by notes of apricot, pear nectar and ruby red grapefruit. This medium-bodied wine is bright and vibrant on the palate, with refreshing flavors of Meyer lemon, Honeycrisp apple, and stone fruit with a touch of crème fraiche.

The grapes for Steelbird were picked early to ensure naturally elevated levels of acidity. A portion of the wine blend was given extended lees contact to impart a bit of structure and creaminess. The result is a stark departure from our regular Smoking Loon Chardonnay; less weight, higher acidity, pure fruit without any distractions, finishing very clean and crisp.

FOOD PAIRING

Displaying great balance and versatility our 2011 Smoking Loon Steelbird Unoaked Chardonnay is sure to become a Summer favorite. It pairs nicely with a wide variety of dishes, from honey-lime shrimp tacos, to savory stuffed mushrooms or even a simple Caesar salad.

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.

VINTAGE

The 2011 vintage was a trying one for growers. It was an unusually cool year and a late frost affected many vineyards cutting yields and pushing out harvest. The weather remained unseasonably cool through much of the growing season, and was devoid of any real grape ripening heat spikes until well into September. Rain and lower temperature returned again in October further reducing yields and bringing fears of botrytis. These early rain events gave way to the long-awaited Indian summer, with the grapes finally getting ripe enough to pick. While the harvest wasn't abundant, the emerging crop displayed powerfully concentrated flavors developed during the extended hang-time they enjoyed.

APPELLATION California

VINTAGE 2011

ALCOHOL 13.5%

PH 3.48 TA 6.6g/L

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