

SMOKING LOON



VARIETAL COMPOSITION

White Wine Blend

40% Viognier
40% Chardonnay
10% Muscat
10% Symphony

APPELLATION California

VINTAGE 2012

ALCOHOL 13.5%

PH 3.40 TA 6.0 g/L

UPC 0 17444 00087 9

2012 WHITE LOONATIC WHITE WINE BLEND

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 2012 White Loonatic opens with ripe pear and fresh grated ginger complemented by subtle notes of toasted marshmallow and fresh baked bread. Medium-bodied and nicely balanced, this wine has a round creaminess and an inviting palate of fresh nectarine, peach, and vanilla pudding. Serve chilled and enjoy with grilled pork chops with mushrooms and late summer vegetables such as corn, butternut squash and pumpkin.

APPELLATION

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For our White Loonatic the majority of the grapes were sourced from the Clarksburg AVA, an up and coming wine region located in California's Sacramento Delta. The area was quickly discovered by grape growers attracted by a microclimate which closely mirrored that of nearby Napa Valley. The soils here are a combination of poorly-draining clay and rich loam, meaning vines experience nutrient-rich and sometimes arid conditions. During the growing season, warm days give way to cooling afternoon breezes from the San Francisco Bay, dropping temperatures down 30 to 40 degrees Fahrenheit from their daytime highs. This mass of cool air allows wine grapes to retain more acidity than those grown in similarly warm regions.

VINTAGE

In contrast to the tough vintages of the last two years, the stars seemed to align for Clarksburg in 2012. Clarksburg winemakers enjoyed a long sunny growing season that produced generous amounts of beautiful fruit to work with. Indeed, the biggest challenge of 2012 turned out to be staging the picking and processing, as all the varietals were ready to pick at the same time—a very unusual occurrence. Clarksburg yields were up and quality was exceptional. All the varietals enjoyed extended hang time, developing great color, concentrated flavors, and finely balanced structure and acidity.