

SMOKING LOON



2015 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.

WINEMAKING NOTES

Our 2015 Smoking Loon Chardonnay opens with aromas of Golden delicious apple and apricot, with nuances of honey and lightly toasted bread. Medium-bodied and well-balanced with flavors of fresh stone fruit and peach jam lingering on the palate. Soft acidity is rounded out by a gentle oak presence, leading to a mouth-coating finish. Enjoy alongside smoked salmon, mushroom risotto, or chicken piccata.

APPELLATION

In crafting our 2015 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

Despite another year of drought, a lighter yield and one of the earliest seasons on record, the 2015 vintage is shaping up to be a stellar one. A mild winter caused an early bud break that was followed by prolonged bloom and an unseasonably cool spring that caused some of the blooms to shrivel and fall, an effect called shatter. The uneven pollination contributed to smaller grape clusters and variable crop size in California, particularly for late blooming varietals such as Zinfandel and Cabernet Sauvignon. Fortunately, the high temperatures in August and early September accelerated maturity and produced fruit with concentrated flavors and intense aromas. The smaller 2015 crop comes after the heavy harvests of 2012, 2013 and 2014.

VARIETAL COMPOSITION

Chardonnay

APPELLATION California

OAK AGING 4 months

OAK SOURCING 100% French Oak
50% New, 50% Seasoned

VINTAGE 2015

ALCOHOL 13.5%

PH 3.49 TA 6.4 g/L

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