

# SMOKING LOON



## 2016 STEELBIRD UNOAKED CHARDONNAY

### TASTING NOTES

Our 2016 Smoking Loon “Steelbird” Chardonnay represents the true characteristics of Chardonnay, free from the influence of oak aging. 100% stainless steel aging allows vibrant aromas and flavors of pineapple, melon, and golden delicious apple to shine through. Refreshing yet rich flavors are rounded out by a pleasant citrus acidity. With a creamy, silky mouthfeel—obtained by re-suspending the lees during tank aging—and persistent finish, our unoaked Chardonnay is in a league of its own. A lively palate and tropical finish make this a versatile food-pairing wine. Serve our “Steelbird” Chardonnay with light appetizers, seafood, grilled vegetables and spicy Mexican or Indian dishes.

### 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.

### VARIETAL COMPOSITION

Unoaked Chardonnay

APPELLATION California

VINTAGE 2016

ALCOHOL 13.5%

PH 3.45      TA 6.2 g/L

UPC 0 17444 00089 3