

SMOKING LOON



VARIETAL COMPOSITION

Viognier

86% Viognier
8% Symphony
6% Muscat of Alexandria

APPELLATION California

VINTAGE 2012

ALCOHOL 13.5%

PH 3.34 TA 6.4 g/L

UPC 0 17444 00074 9

2012 VIOGNIER

WINEMAKING NOTES

Our 2012 Smoking Loon Viognier displays explosive aromas of apricot, honey and mango fruit salad. Flavors of peach, cantaloupe and lime zest marry to make a wonderfully complex wine that closes with controlled dryness and acidity. This wine finishes with endless, palate-saturating fruit, which complement a variety of foods to create an instant favorite. Try pairing with steamed clams, shrimp with coconut rice or a piece of delectable lemon meringue pie! Serve slightly chilled to preserve the fruit characteristic of the wine.

APPELLATION

The majority of the grapes used to make this wine were sourced from Clarksburg. The Clarksburg AVA is 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, yet 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

Having weathered two excessively cool and wet vintages in 2010 and 2011 which reduced yields and made it difficult for grapes to fully ripen, California winemakers had much to rejoice about in 2012. Across the Golden State, most wine regions enjoyed near idyllic conditions throughout the growing season resulting in a bountiful crop of picture perfect grapes across all varietals. A perfect spring bud break, followed by steady flowering, an even fruit set, and just the right amount of warm sunny days and cool foggy nights, ensured that grapes enjoyed the extended hang time needed to fully develop. The fruit that emerged was ideally balanced, richly structured and age worthy, with great color saturation, and sweet tannins.

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.