

SMOKING LOON



VARIETAL COMPOSITION

Old Vine Zinfandel
82% Zinfandel
10% Syrah
5% Alicante Bouschet
2% Petite Sirah
1% Grenache

APPELLATION California

OAK AGING 10 months

OAK SOURCING 10% French Oak / 90% Hungarian
60% New, 40% Seasoned

VINTAGE 2012

ALCOHOL 13.5%

PH 3.60 **TA** 5.9 g/L

UPC 0 17444 00079 4

2012 OLD VINE ZINFANDEL

WINEMAKING NOTES

Our 2012 Smoking Loon Old Vine Zinfandel opens with bold aromas of boysenberry, black cherry and a bevy of vanilla nuances. On the palate, this wine is fruit-driven with flavors of pomegranate, black cherry, fresh cranberry and nutmeg. The finish lingers with layers of cherry-lemonade and toasted cedar. Well-balanced with soft tannins, this Zinfandel will complement a variety of dishes due to its bright, refreshing acidity. Enjoy this wine with your favorite cheeseburger, honey glazed pork tenderloin or eggplant parmesan.

APPELLATION

The grapes used to make this wine were sourced from multiple locations, most notably Lodi and Paso Robles. The Lodi AVA is located in the Central Valley of California, at the northern edge of the San Joaquin Valley, east of the San Francisco Bay. Lodi Wine Country has a climate that is cooled by winds and fog from the San Francisco Bay. Because of a break in the Coastal Mountain Range to the west, Lodi wineries enjoy a more moderate climate than many other regions. Lodi's terrain is composed of well-drained, mineral-rich soils. Paso Robles is located along California's Central Coast roughly mid-way between San Francisco and Los Angeles, the Paso Robles AVA is one of the fastest growing American wine appellations having grown from 35 bonded wineries to 180 over the last decade. The area is characterized by a wide diversity of soil types. Both of these AVA's have unique soil compositions and weather patterns to produce excellent quality grapes.

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, dark, 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.