



# SMOKING LOON

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## 2017 *STEELBIRD* UNOAKED CHARDONNAY

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### TASTING NOTES

Our 2017 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, green apple and lemon rind 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 bright medium length finish make this a versatile food-pairing wine. Serve our “Steelbird” Chardonnay with light appetizers, seafood, grilled vegetables and spicy Mexican or Indian dishes.

### APPELLATION

In crafting our unoaked Chardonnay, our winemakers sourced grapes from Clarksburg AVA, an up and coming wine region located in California’s Sacramento Delta, and from other California 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 varieties like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heat loving varieties like Cabernet Sauvignon, Zinfandel and Sauvignon Blanc.

### PRODUCTION NOTES

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VINTAGE	2017
APPELLATION	California
VARIETAL	Chardonnay
SPECIFICATIONS	pH: 3.58   TA: 6.0 g/L   ABV: 13.5%