

# SMOKING LOON



## 2016 BLUE LOON MOSCATO

### TASTING NOTES

Our 2016 Smoking Loon “Blue Loon” Moscato opens with enticing aromas of honeysuckle, lime zest and spearmint. The palate presents ripe apricot, peach nectar and orange blossom honey. The bright flavors and refreshing acidity make this Moscato the perfect accompaniment to a wide variety of foods. Enjoy our “Blue Loon” Moscato with brunch, light chicken or fish dishes or summer appetizers. It’s also delicious served with biscotti, creamy desserts, or fresh fruits such as yellow or white peaches.

### 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

Moscato

APPELLATION California

VINTAGE 2016

ALCOHOL 12.5%

PH 3.27 TA 6.9 g/L

UPC 0 17444 00096 1