

SMOKING LOON



2016 CABERNET SAUVIGNON

TASTING NOTES

Our 2016 Smoking Loon Cabernet Sauvignon has vibrant acidity and offers aromas of blackberry, dried cherry, toasted cedar and a hint of walnut. On the palate, flavors of black raspberry, red currant and a touch of roasted hazelnut balance with notes of vanilla and coconut from the American oak aging. We suggest pairing this flavorful, medium-bodied wine with grilled steak, fried tofu with spicy ginger-sesame sauce or roasted vegetables. Braised short ribs are also a good pairing.

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

Cabernet Sauvignon

APPELLATION Valle Central, Chile

VINTAGE 2016

ALCOHOL 13.5%

PH 3.61 TA 5.6 g/L

UPC 0 17444 00070 1