

# SMOKING LOON



## 2016 PINOT GRIGIO

### TASTING NOTES

Our 2016 Smoking Loon Pinot Grigio opens with bright aromas of lemon zest, dry fig and fresh cut grass. Refreshing and bright, this wine offers fruity flavors of citrus and cantaloupe. Crisp acidity and a zesty finish make this wine a versatile food wine. Enjoy paired with spicy dishes, grilled poultry or seafood.

### 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

Pinot Grigio

APPELLATION California

ALCOHOL 12.5%

PH 3.42 TA 6.4 g/L

UPC 0 17444 00078 7