



SMOKING LOON

2017 OLD VINE ZINFANDEL

TASTING NOTES

Our 2017 Old Vine Zinfandel invites you with a beautiful color in the glass and aromas of blackberry liquor, and brambly fruit. On the palate, this medium-bodied wine offers flavors of tart raspberry, cobbler, dark plum, with peppery lingering notes of pomegranate. A lengthy finish of coconut and vanilla derived from a combination of 10 months of aging in American and French Oak make this a wonderfully approachable wine.

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.

PRODUCTION NOTES

VINTAGE 2017

APPELLATION California

VARIETAL Old Vine Zinfandel

SPECIFICATIONS pH: 3.68 | TA: 6.0 g/L | ABV: 14.5%