



SMOKING LOON

2017 CABERNET SAUVIGNON

TASTING NOTES

Our 2017 Smoking Loon Cabernet Sauvignon has vibrant aromas of blackberry and boysenberry fruit along with pleasant floral notes framed by the use of American and French oak. The French oak brings vanilla aromas that work well with cherry and blackberry fruit flavors. The use of American oak helps provide a smooth, silky tannin structure. This medium-bodied Cabernet Sauvignon is approachable, well-balanced and lends a long lasting, flavorful finish.

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 in California 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	Valle Central, Chile
VARIETAL	Cabernet Sauvignon
SPECIFICATIONS	pH: 3.59 TA: 6.1 g/L ABV: 13.5%