



SMOKING LOON

2018 SAUVIGNON BLANC

TASTING NOTES

Our approachable 2018 Smoking Loon Chilean Sauvignon Blanc opens bright and lively, with aromas of guava, lime zest, and pomelo fruit notes. Aged eight months in stainless steel, this refreshing Sauvignon Blanc delivers a vibrant acidic structure with a mouthful of flavors of Meyer lemon, key lime and bright citrus on the 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 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	2018
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APPELLATION	Valle Central, Chile
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VARIETAL	Sauvignon Blanc
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SPECIFICATIONS	pH: 3.31 TA: 6.5 g/L ABV: 12.5%
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