



SMOKING LOON

OLD VINE ZINFANDEL CALIFORNIA

TASTING NOTES

Our Smoking Loon Zinfandel is a striking deep, inky purple color in the glass. Aromas of ripe raspberry, black cherry, peppercorn and toasted coconut lift from the glass. This rich, medium-bodied wine is full of flavor with loads of fresh red fruits; raspberry, pomegranate and a healthy dose of that classic Zinfandel spice. This is a bold wine with good structure and lively acidity making it a perfect match for any type of BBQ.

PHILOSOPHY

In crafting our Smoking Loon Old Vine Zinfandel, our winemakers sourced grapes from throughout California's prime grape growing regions. Known for its abundant sunshine which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs), that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varietals like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel and Sauvignon Blanc.

PRODUCTION NOTES

APPELLATION	100% California
BLEND	76% Zinfandel, 9% Petite Sirah, 7% Merlot 4%, 8% Cabernet Sauvignon, Tempranillo and Syrah
AGING	10 months in American, Hungarian and French oak; 30% new oak equivalent
SPECIFICATIONS	pH: 3.57 TA: 6.3 g/L ABV: 14.5%