

SMOKING LOON

2018 STEELBIRD ROSÉ

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.

TASTING NOTES

A delightful blushing petal pink color in the glass, this new Smoking Loon Rosé opens with fragrant aromas of fresh strawberry, delicate plum and ripe cantaloupe. Floral notes of honeysuckle and jasmine are also on display alongside juicy, fruit flavors of apricot, candied strawberry and rosewater. This is a well-balanced wine with beautiful fruit character and good acidity giving a fresh, crisp finish.



PRODUCTION NOTES

VINTAGE	2018
APPELLATION	California
BLEND	60% Barbera, 27% Syrah, 13% Grenache
SPECIFICATIONS	pH: 3.47 TA: 6.6 g/L ABV: 12.0%

