



# SMOKING LOON

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## 2017 CHARDONNAY

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### TASTING NOTES

Our 2017 Smoking Loon Chardonnay opens with aromas of pineapple, pear and baked apple. Creamy and medium-bodied, the wine is nicely balanced with a soft lingering finish, ideal for pairing with foods such as hummus with pita chips or shrimp pasta.

### 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

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VINTAGE	2017
APPELLATION	California
VARIETAL	Chardonnay
SPECIFICATIONS	pH: 3.55   TA: 6.0 g/L   ABV: 13.5%