



SMOKING LOON

2017 SYRAH

TASTING NOTES

Our 2017 Smoking Loon Chilean Syrah offers lush aromas of tart cherry and blackberry, with notes of molasses. Tart cherry and blackberry provide a perfect balance to the nuanced earthy finish of mushroom and of herbes de Provence. Aged 10 months in a combination of French (80%), Hungarian (10%), and American (10%) Oak, this medium to full-bodied Syrah is a perfect food wine best enjoyed with leg of lamb shawarma, Cuban pulled-pork sandwiches or grilled sausages. Syrah also pairs well with hard and mild cheeses or soft and strong cheeses, such as aged Cheddar, Manchego, smoked Gouda or Buffalo Mozzarella.

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	2017
APPELLATION	Valle Central, Chile
VARIETAL	Syrah
SPECIFICATIONS	pH: 3.58 TA: 5.7 g/L ABV: 13.5%