



SMOKING LOON

2018 BLUE LOON MOSCATO

TASTING NOTES

Our 2018 Smoking Loon California Moscato opens with the enticing perfumed aromas of orchid blossom and juicy, ripe mango nectar. The palate presents flavors of tropical fruit with notes of peach. The finish is sweet and holds a brightness to the end. Aged three months in stainless steel, this Moscato with its bright flavors and refreshing acidity make it perfect to sip alone or as a wonderful accompaniment to a wide variety of foods.

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
APPELLATION	California
BLEND	86% Muscat Alexander and 14% Viognier
SPECIFICATIONS	pH: 3.34 TA: 6.3 g/L ABV: 12.5%