



SOCIETY OF SMUGGLERS

2011 RIGHT BANK RED

VINTAGE: Third

COMPOSITION: 48% Cabernet Franc, 44% Merlot,
8% Cabernet Sauvignon

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION: 100% Barrel

WOOD ORIGIN: 100% New French Oak (Allier, Tronçais, COF)

AGEING: 18 months

PRODUCTION: 200 cases

CELLARING: 1 – 4 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: Aromatics so effusive you almost don't need to taste. But then you do. And when you do, you land inside a core of pure, vibrant red and purple fruits that mingle with exotic spice, hazelnut and crème brûlée. Significant, fine-grained tannins are seamlessly integrated and carry the rush of fruit well into the mouthwatering finish. A big red juxtaposed with a certain bad-ass femininity. Truly a classic and hedonistic wine that rivals any of its name-sakes from Petrus, Cheval Blanc and beyond.

OVERALL IMPRESSION: Hot post-grad sex. Highly educated, in shape, relentlessly randy, and committed to two things – discovery and feeling good. With boundless buildup, long-lived pleasures, and euphoric exhaustion in place of the requisite cuddling. Yummy.

PRICE: \$90 / 750ml sos only