



SOCIETY OF SMUGGLERS

2011 SYRAH

VINTAGE: Second

COMPOSITION: 100% Syrah

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION: 50% Barrel Fermentation,
50% Stainless

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

AGEING: 20 months

PRODUCTION: 147 cases

CELLARING: 1 – 4 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: The nose is all Caldwell – big and lifted and even a little slutty... er... expansive. The wine is young and so, upon release, it seems a bit reserved - though not without a full spectrum of flavors among which you'll find blueberry, black cherry, red licorice, plum and bold peppery spice. Big, integrated fruit and oak tannins and bright acidity make it a great dining companion. Ours sang beautifully alongside beef Bourguignon.

OVERALL IMPRESSION: Some wines are built for drinking alone. This is not one of those wines. A sophisticated social lubricant – equally suited to a tête-à-tête with friends, with lovers and especially with your best enemies – it's big and complex enough to take the stage when the requisite lull in conversation occurs, and it's got just enough spice and alcohol to aid loose lips or shaking hips. (whichever the situation demands)

PRICE: \$75 / 750ml SOS Only