



SOCIETY OF SMUGGLERS
2012 PINOT NOIR

VINTAGE: Third

COMPOSITION: 100% Pinot Noir

APPELLATION: Mendocino County

VINEYARD: Alder Springs

FERMENTATION: 100% Punccheon

WOOD ORIGIN: 100% New French Oak (Allier)

AGEING: 18 months

PRODUCTION: 200 cases

CELLARING: 1 – 3 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: There are a few vineyards that every winemaker in the state knows about and wants to make wine from. In the world of Pinot, Stu Bewley's is one of these iconic locations, and the 2012 vintage is a shining example of why. Rich, layered flavors are balanced by sophisticated structural components, tipping it closer to Côte de Nuits than Carneros. Fine, dusty tannins and bright acids slowly resolve into flavors of dried strawberry, apple and vanilla, while a sweet cranberry and black licorice finish leaves you lusting for more. Just recently bottled, this wine will continue to evolve very nicely over the next few years.

OVERALL IMPRESSION: This is a beautiful and sophisticated woman who's playing hard to get. ... Seemingly buttoned up there's a free-spirited bohemian side aching to get out and play. She comes off somewhat stiff at first but softens a bit with a few understated compliments about her nose and structure. Slowly, a little gentle cupping with warm hands and some light oral exploration exposes the pure jouissance within.

PRICE: \$65 / 750ml SOS Only