



SOCIETY OF SMUGGLERS

2012 SYRAH

VINTAGE: Third

COMPOSITION: 100% Syrah

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION:

100% barrel fermented in new French Oak

CLONE: 525

AGEING: 21 months

PRODUCTION: 147 cases

CELLARING: 2015 – 2019

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: Tropical night flowers with fig, pomegranate, spiced tea and mocha... this is a relatively elegant Syrah offering more soft notes than percussion. Silky tannins and lovely lifted acidity make [not makes] this Caldwell red equally at home as the showpiece of dinner as it is all on its own.

OVERALL IMPRESSION: A gregarious introvert... a shy vixen... oozing sex appeal in the most elegant of ways. The most sexy things are, after all, the ones left to a little imagination. A bit like the Scarlett Johansson of wines with pouty lips, she makes you tongue-tied and twisted as you sit and wonder whether you'd rather rip the buttons off her blouse or simply gaze at her from afar. Either way she's yours. But only for now.

PRICE: \$65 / 750ml SOS Only