



SOCIETY OF SMUGGLERS

2013 LEFT BANK

VINTAGE: Fifth

COMPOSITION: 44% Cabernet Sauvignon,
42% Petite Verdot, 12% Cabernet Franc, 2% Carmenere

CLONE: Various

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

BLOCK: 9, 15, 17 & 18

YIELD: 3.0 tons per acre

AVERAGE VINE AGE: 17 years

GRAPE VARIETIES: CS, PV, CF, CA

FERMENTATION: 100% Barrel French Oak

YEAST: Caldwell Native Yeast

ML: Natural

VINTAGE SUMMARY: The 2013 growing season started like the 2012, with an early bud break. As in the previous year, ideal conditions during bloom allowed for an almost perfect set. Outside of a heat spike in late June, the temperate conditions continued through veraison in July and August. As with 2012 there were very uniform clusters but the canopies were more balanced in 2013. The harvest season started off early, with ideal moderate temperature that shrugged off two brief September rains. The wonderful set and more balanced canopy gave a more “normal” yield during harvest. The berry sizes were smaller and clusters were average. With the ability to pick when we wanted, the resulting phenological ripeness produced excellent quality grapes.

WOOD ORIGIN: Tronçais, Jupille

NEW OAK BARRELS: 100% French Oak

COOPER: Francois Freres, Ermitage, Francis

AGEING: 21 months

FINING: None

FILTERING: Filtered

ALCOHOL: 15.2%

BOTTLED ON: June 2, 2015

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: A complex nose of cherry, plum, blackcurrant, violet, cedar, black olive, and tamari. A raspberry attack leads to a full mouth of red currant, ripe plum, aniseed, and espresso beans. Fine structural tannins give way to a rich dark chocolate finish is very long and haunting.

CELLARING: 1 – 6 years (after bottling)

PRODUCTION: 250 cases

PRICE: \$90 / 750ml SOS Only