

**SOCIETY OF SMUGGLERS****2013 RIGHT BANK RED**

VINTAGE: Fifth

COMPOSITION: 48% Cabernet Franc, 24% Carmenere, 21% Merlot, 4% Malbec, 3% Cabernet Sauvignon

CLONE: Various

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

BLOCK: 12, 15, 17 and 18

YIELD: 3.0 tons per acre

AVERAGE VINE AGE: 11 years

GRAPE VARIETIES: CF, CA, ME, MA, CS

FERMENTATION: 100% New 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: Troncais, Jupille

AGEING: 21 months

NEW OAK BARRELS: 100%

COOPER: Francois Freres, Radoux, Ermitage

FINING: None

FILTERING: Filtered

ALCOHOL: 15.3%

BOTTLED ON: May 12, 2015

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: An inviting nose of black cherry, red currant, kiffir lime leaf, rose petals, mocha, and hints of cinnamon. A bright cherry attack leads to a juicy mouth of red raspberry, pomegranate, tea leaf, and fresh tobacco. Soft integrated tannins melt away into a sweet chocolate cranberry finish.

CELLARING: 1 – 5 years

PRODUCTION: 237 cases

PRICE: \$90 / 750ml SOS Only