

**SOCIETY OF SMUGGLERS****2012 RIGHT BANK RED**

VINTAGE: Fourth

COMPOSITION: 52% Merlot, 48% Cabernet Franc

APPELLATION: Napa Valley, Coombsville District

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION: 100% Barrel

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

AGEING: 18 months

PRODUCTION: 200 cases

CELLARING: 1 – 4 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: An intensely enjoyable drink that's rich, dense, chewy, mouthwatering, complex and absolutely flawless from the first sip to the last. This is one of the finest examples of what the Coombsville climate allows us to achieve with red wines in a great vintage. Absolutely pure fruit expression hangs in perfect balance with fine-grained tannins, beautiful acidity and a texture of pure velvet. Describing the flavors in this wine would almost do it a disservice given all that's going on.

OVERALL IMPRESSION: This wine is an epiphany. One minute you're sitting there minding your own business, and the next thing you know a wild, wanderlusting, animalistic, and pleasure-seeking version of you leaps forth in a lucid daydream, where you find yourself surfing with dolphins in the warm waves of Bali, or gliding like a bird above the mountains of Peru... elevated, free and full of joy.

PRICE: \$90 / 750ml SOS Only