



SOCIETY OF SMUGGLERS

2014 RIGHT BANK RED

VINTAGE: Sixth

COMPOSITION: 22% Cabernet Franc, 5% Carménère, 36% Merlot, 6% Malbec, 28% Cabernet Sauvignon, 3% Petit Verdot

CLONE: ME-181; CS-15, 337, 169, 341, 191, 338; CF-332, 312, 214; MA 595, CA-2, PV-400

ROOTSTOCK: 5C, 101-14, 3309, SO4

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

BLOCK: 9, 10, 12, 15, 16, 17 and 18

YIELD: 2.5 tons per acre

AVERAGE VINE AGE: 19 years

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

FERMENTATION:

Tank and New French Oak 59 gal barrels

YEAST: Natural

ML: Natural

VINTAGE SUMMARY: Elon Musk meets Jennifer Lopez... A conundrum of a wine, it's smart and all business, with a wild, sexy side that needs very little coaxing to come out and play. Big, but surprisingly integrated tannins carry complex flavors of both red and black berries macerated with plum, milk chocolate, and undertones of licorice that you find only in the ripest of years. This is a rounded mouthful of gorgeous, rich flavor, brightened by pretty acids that beg for another sip.

WOOD ORIGIN: Allier, Tronçais, Vosges

AGEING: 18 months

NEW OAK BARRELS: 100%

FINING: None

FILTERING: Filtered

ALCOHOL: 15.5%

BOTTLED ON: May 2, 2016

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: In France, the right bank of the Gironde River is home to famous St. Emilion and Pomerol, from which Cheval Blanc and Petrus hail. Merlot-dominant, juicy and balanced, our interpretation of these magnificent wines is what you get when you combine the Right Bank with the Left Coast – du bon vin rouge!

CELLARING: 2 – 6 years

PRODUCTION: 229 cases

PRICE: \$95 / 750ml SOS Only