



SOCIETY OF SMUGGLERS

2010 CABERNET SAUVIGNON

VINTAGE: Second

COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION: 100% Barrel

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

AGEING: 19 months

PRODUCTION: 127 cases

CELLARING: 1 – 6 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: This wine delivers just about everything you want in a Napa Cab with layered fruits of ripe, macerated cherry, rhubarb, blackberry pie and bramble intertwined with dark, sweet tones of tobacco, baking chocolate and cedar. There's a decidedly pleasant, dusty quality to the tannins that tells of a wine with ample structure to age beautifully.

OVERALL IMPRESSION: Ah... the physical manifestation of the little red devil that sits on your left shoulder. Ripe with advice about the best of life's naughty temptations, he's telling you to listen to your conscience and leave your inhibitions behind.

PRICE: \$90 / 750ml SOS Only