



SOCIETY OF SMUGGLERS

2010 ESCAPE ARTIST PROPRIETARY RED

VINTAGE:

COMPOSITION: 61% Cabernet Sauvignon, 30% Syrah,
8% Merlot, 1% Petit Verdot

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard

FERMENTATION: 100% Puncheon

WOOD ORIGIN: 100% New French Oak (Allier)

AGEING: 19 months

PRODUCTION: 200 cases

CELLARING: 1 – 3 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: A nose full of lush summer berries – red, blue and black – cascade into a satisfying mouthful of figs, Marion berries, macerated French plum and currants. Dark milk chocolate tones and ripe fruit flavors are balanced nicely by integrated melon-rind tannins and a full, round, mouth-filling finish. Like all the great wines from this property there's a balance of sweet fruit and beautiful acidity that begs you for another sip.

OVERALL IMPRESSION: This is the wine you need on hand during the most shitting-your-pants-scared situations... It's the wine John needed when he was trying to wash down the 10 carbon-copy UPS receipts he'd just eaten in the border patrol's office at the Canadian border, right after they'd discovered the contraband rootstock in the trunk of his Rent-a-Wreck. Keep a bottle on hand for any and all times you just need to escape. *(The full story was written up in the World of Fine Wine. Check out the Press page on our website for whole deal.)*

PRICE: \$60 / 750ml SOS Only