



SOCIETY OF SMUGGLERS

2010 LEFT BANK

VINTAGE: Second

COMPOSITION: 96% Cabernet Sauvignon,
3% Cabernet Franc, 1% Merlot

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION: 90% Barrel, 10% Stainless

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

AGEING: 19 months

PRODUCTION: 200 cases

CELLARING: 1 – 5 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: Strong, bold, complex and powered by "amour" – this wine is reminiscent of the French resistance. Redolent throughout with strawberry rhubarb pie, Marion berries, straw, cedar and vanilla, the core is defined by its roots as something rich, elegant, sexy and restrained with wood floor, briar and cola. There's a bright, mouthwatering acidity which provides the perfect foil to the ripe and chalky tannins.

OVERALL IMPRESSION: This wine is a beautiful blond bombshell cloaked in a red velvet cape... like Little Red Riding Hood... she's young and soft on the outside, but whip smart and a little conniving within. Headed deep into a dark wooded glen with a basket full of fruit, she seems innocent enough but something tells you she's not going to grandma's house.

PRICE: \$90 / 750ml sos only