



SOCIETY OF SMUGGLERS

2010 RIGHT BANK RED

VINTAGE: Second

COMPOSITION: Cabernet Franc, Merlot

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: 200 cases

CELLARING: 1 – 4 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: At once lithe and voluptuous, with intoxicating smells of strawberry, raspberry and fresh coffee. The flavors are a supremely satisfying mélange of ripe bramble, lavender, mocha and birch beer that linger long, riding atop a central core of bright Ranier cherry, milk chocolate and sea salt, with fine but grippy tannins.

OVERALL IMPRESSION: An exotic French starlet... Oozing sex appeal with blood red lips and wide, fluttering eyes, she sings in languid rhymes with a deep and soulful voice which far outweighs her frame.

PRICE: \$90 / 750ml sos only