



SOCIETY OF SMUGGLERS

2011 CABERNET SAUVIGNON

VINTAGE: Third

COMPOSITION: 95% Cabernet Sauvignon, 2% Malbec,
2% Merlot, 1% Petite Verdot

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: More pure pleasure than hedonism, this big, baby Cab is layered, juicy and complex with perfectly dusty tannins and beautiful acids that meld the whole thing together. Red cherry, strawberry-rhubarb jam, pomegranate and licorice integrate beautifully with vanilla, spice and rich mocha tones. Chocolate covered cherries carry on through the medium long finish and beg you back for more. Napa Cabernet doesn't get much better.

OVERALL IMPRESSION: The greatest guilty pleasure, like eating a piece of homemade cherry pie at a New York diner in the wee hours after a good, hard night out. You feel your heart pounding, louder than normal, with equal parts adrenaline and exhaustion. You're undecided about whether or not you're ready to go home. And so, all you focus on is the pie. Dark, juicy and sweet with layers of flaky, savory crust. Pleasure delivered one perfect bite after the next. Your bed is empty and only a few blocks away, and for now at least, it can wait.

PRICE: \$90 / 750ml SOS Only