

**SOCIETY OF SMUGGLERS****2011 LEFT BANK**

**VINTAGE:** Third

**COMPOSITION:** 96% Cabernet Sauvignon, 4% 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:** Big, expansive and muscular, this Cab blend is laden with cherries, mocha, bramble, cedar and cigar. The flavors are surrounded by pleasantly bitter, cocoa dust tannins which are nicely foiled by plenty of vanilla-kissed oak character. All of this structure helps to carry this brooding monster of a red through to a pleasant and lengthy finish. Decant for an hour or two if you're drinking it in the next year.

**OVERALL IMPRESSION:** They say 2011 was a vintage that separated the men from the mice. Well, this is a man's wine in every sense of the word. Muscular, complex and unapologetic. More Wall Street trader than C-level management, he's a take-no-prisoners kind of guy. Though he's got a soft side, he'd prefer to show it to you in the woods than at a party. Sophisticated yet devoid of couth; he's just too cool to care.

**PRICE:** \$90 / 750ml sos only