



SOCIETY OF SMUGGLERS
2011 PINOT NOIR

VINTAGE: Second

COMPOSITION: 100% Pinot Noir

APPELLATION: Sonoma Coast

VINEYARD: Alder Springs

FERMENTATION: 100% Punccheon

WOOD ORIGIN: 100% New French Oak (Allier)

AGEING: 18 months

PRODUCTION: 200 cases

CELLARING: 1 – 3 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: This is the only wine we make that doesn't come from our own vineyard. But Stu Bewley and I go way back. He's a fellow smuggler, and the 459 clone is one we discovered together on a trip to France back in the beginning. Stu's Alder Springs vineyard is one of the highest in all of California. The block we get this fruit from sits at an impressive 2,200 feet of elevation with perfect coastal orientation. The result is super lifted aromatics, which lead you into a mouthful of fresh strawberry rhubarb pie sweetened with wildflower honey. It's expansive and layered in the mouth without any sense of being overly extracted or cloying.

Soft, but assertive tannins lend a savory note that integrates seamlessly with light, bright acidity. Flavors of apricot, raspberry and Bing cherry are countered with hints of sea salt, cedar and earth. Gorgeous.

OVERALL IMPRESSION: This wine takes you floating back in time, into the lap of the rarified beauties from the Golden Age. Think Greta Garbo, Jean Harlow, Marlene Dietrich and Lana Turner, swirling in silk and feathers. Saucy, red-lipped, doe-eyed beauties that command equal parts respect and yearning. Provocative and timeless.

PRICE: \$65 / 750ml SOS Only