



SOCIETY OF SMUGGLERS
2012 CHARDONNAY

VINTAGE: First

COMPOSITION: 100% Sauvignon Blanc

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION: 100% New French Oak

WOOD ORIGIN: Allier, Tronçais

AGEING: 8 months

PRODUCTION: 136 – 175 cases

CELLARING: 1 – 4 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: The first wine released from the incredible 2012 vintage, this wine screams beauty, balance and finesse with just the right amount of ripeness, oak and acidity. Intoxicating scents of neroli lead to flavors of lemon balm, Meyer lemon zest, white peach and fresh grass intertwined with light vanilla and coconut tones. Ripe with perfectly balanced acidity and a supple mouthfeel.

OVERALL IMPRESSION: This wine is a supermodel turned yogini. At once gorgeous, impossibly fit and sexy, she's lithe, feminine and graceful with an inspired intellect and a zen-like core.

PRICE: \$45 / 750ml sos Only