



SOCIETY OF SMUGGLERS

2012 CABERNET SAUVIGNON

VINTAGE: Fourth

COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION:

100% barrel fermented in new French Oak

AGEING: 19 months

CELLARING: 2016 – 2020

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: Big, balanced and beautiful. These are the three b's that sum up this gorgeous blackberry brambly bombshell of a Cabernet. Ok, so that's six. And every one of them offers significance for this world class and memorable red. Chewy, dusty tannins wrapped in layers of fruit are the backbone, while pretty acid and perfectly balanced alcohol sweetness carry all the elements through to a long and very pleasurable finish.

OVERALL IMPRESSION: With every artist, there's a period for which they're best remembered. For Marbue Marke, this Cabernet marks the start of that period. It's an artful expression of site, variety and clone, with equal parts wild, untamed fervor and expert restraint. It's a rare and beautiful combination that separates the gallery artists from those that end up in museums. When the art is nectar in place of canvas, it's a rare and sumptuous treat.

PRICE: \$120 / 750ml SOS Only