

**SOCIETY OF SMUGGLERS****2012 JFC SIGNATURE**

VINTAGE: First

VARIETIES: Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Malbec, Petit Verdot, Tannat

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard

AGEING: 20 months in 100% new French oak (Allier, Tronçais, COF)

COOPER: François Frères, Giraud, Ermitage

WINEMAKER'S TASTING NOTES: A head-spinning, decadent and sophisticated blend of Caldwell Vineyard's finest Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Malbec, Petit Verdot, and Tannat, it's nothing short of a winemaking masterpiece. Blackberry, raspberry, plum, fig, cocoa, currant, fresh cigar leaves, vanilla, licorice – name your favorite wine flavor and it's in here. But the flavors are just the beginning.

The texture on this wine is profound—big, round and supple—with near-perfect balance and a super long, totally satisfying finish. We're not sure how long it took Marbue to put this one together, we're just happy he did.

OVERALL IMPRESSION: The first vintage of what's likely to become one of your favorite Caldwell reds, this is the liquid version of your very best friend. It's the one person who's seen all your sides and loves spending time with all of 'em. It's the one being on the face of the earth you can be good and bad with, the one you've shared it all with, and the one you always want around. BFF.

PRODUCTION: 242 cases

PRICE: \$105 / 750ml SOS Only