



SOCIETY OF SMUGGLERS

2013 CHARDONNAY

VINTAGE: Second

COMPOSITION: 100% Chardonnay

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: Aromas and flavors of lemon balm, citrus, honeysuckle and hibiscus only tell half the story. The supple mouthfeel, the kiss of oak and the tart acids account for the rest. Very well crafted, it's both ripe and round, and crisp and fresh, making it adept at pleasing folks on both sides of the Chardonnay debate. Just bottled, you'll be served well by waiting til mid-summer to enjoy.

OVERALL IMPRESSION: Some call her easy... though she's anything but. She's actually discerning, well-educated and well-endowed, which makes it that much more exciting when she slips you her key card in the hotel bar. She's sensual and not afraid to ask for what she wants. The next day you'll get a witty text, but it's only so she can make sure she stays on your mind.

PRICE: \$45 / 750ml SOS Only