



SOCIETY OF SMUGGLERS

2013 CABERNET SAUVIGNON

VINTAGE: Fifth

COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION: 100% Barrel

WOOD ORIGIN: Caldwell Cooperage

AGEING: 100% New French Oak Barrel for 19 months

PRODUCTION: 219 cases

CELLARING: 2018 – 2024

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: WOW. In the words of our winemaker it's a blackberry and cherry attack... with pomegranate and bramble that wrap around a mouthful of dark chocolate, pipe tobacco and the finest oak tones. The tell tale dusty tannins offer ample structure to go the distance in the cellar.

OVERALL IMPRESSION: Like floating on a river in a fantastical place (where Willy Wonka meets Wiley Winemaker) and red, blue and black juices flow in wild waterfalls over rare earth elements, picking up power and a bit of magic along the way.

PRICE: \$120 / 750ml SOS Only