



## SOCIETY OF SMUGGLERS

### 2016 CABERNET SAUVIGNON

**VINTAGE:** Sixth

**COMPOSITION:** 75% Cabernet Sauvignon, 13% Syrah, 7% Malbec, 3% Tannat, 2% Petit Verdot

**APPELLATION:** Coombsville AVA, Napa Valley

**VINEYARD:** Caldwell Vineyard Estate, Established 1981

**OPTIMAL DRINKING PERIOD:** 2–8 Years

**PRODUCTION:** 380 Cases

**PRICE:** \$125 / 750ml sos only

**BLOCK:** Caldwell 9, 15, 16, 17, 18, Kreuzer

**YIELD:** 2.5 Tons per Acre on Average

**AVERAGE VINE AGE:** 23 Years

**GRAPE VARIETIES:** See Composition Section

**CLONES:** Multiple

**ROOTSTOCK:** Multiple

**HARVEST DATES:** Multiple

**VINTAGE SUMMARY:** The 2016 growing season started with a normal winter, and normal bud break in March. Subsequent warm but unsettled weather brought good uniformity and set. Hot spikes in July prompted a speedy but even veraison in reds, and early sugar accumulation in whites. Cool, ideal ripening weather prevailed from August through the start of September. A heat wave at the end of September and three rain storms in the early part of October made for disparate ripening circumstances, resulting in diverse choices on pick timing. Ultimately, 2016 will be characterized as a high-sugar, high-tannin year. Brix was high relative to physiological maturity in both red and white varietals. Additionally, red grape skin tannins were firmer, and the resulting juice yielded more structural tannins than usual. Normal berry sizes and larger-than-normal clusters resulted in normal-to-above-normal vineyard yields.

**FERMENTATION:** Stainless and French Oak Barrels

**YEAST:** Natural

**ML BACTERIA:** Natural

**WOOD ORIGIN:** New French Oak (Allier, Tronçais, Vosges)

**AGING:** 100% French Oak, 100% New, for 17 Months

**FINING:** None

**FILTERING:** Filtered

**ALCOHOL:** 15.0%

**BOTTLED ON:** April 24, 2018

**WINEMAKER'S TASTING NOTES:** A classic nose of black cherry, blackberry, violets, anise, leather, chocolate and hints of cinnamon. A blackberry attack leads to a full mouth of plum, black currant, fig, cigar box, and molasses. Milk chocolate-structured tannins lead to a long finish of red currant.