



SOCIETY OF SMUGGLERS

2018 CABERNET SAUVIGNON

VINTAGE: Eighth

COMPOSITION: 98% Cabernet Sauvignon, 2% Merlot

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, Established 1981

OPTIMAL DRINKING PERIOD: 2–20+ Years

PRODUCTION: 356 Cases

PRICE: \$125 / 750ml SOS Only

BLOCK: Caldwell 9, 11, 14, 18 and Kreuzer 2, 3, 4

YIELD: 3.2 Tons per Acre on Average

AVERAGE VINE AGE: 23 Years

GRAPE VARIETIES: See Composition Section

CLONES: Cabernet Sauvignon 15, 337, 338

ROOTSTOCK: Multiple

HARVEST DATES: Multiple

FERMENTATION: Stainless and French Oak Barrels

VINTAGE SUMMARY: The 2018 growing season was ideal for almost every varietal, clone, rootstock, and age group of vine. Long, temperate, and void of rain and heat spikes during critical phenological ripening steps, Mother Nature provided winemakers and vineyard managers very little stress, while perfectly stressing the fruit. A perfect way to come off the disturbing fire-riddled vintage of 2017, 2018 will go down in history as one of the highest quality and abundant vintages of all time. Every wine in our lineup has a backbone of structure, power, and verve but is also strongly defined by varietal purity and elegance.

YEAST: Multiple

ML BACTERIA: Multiple

WOOD ORIGIN: New French Oak (Jupilles, Bercé)

AGING: 100% French Oak, 77% New, for 18 Months

FINING: None

FILTERING: Filtered

ALCOHOL: 15%

BOTTLED ON: April 20, 2020

WINEMAKER'S TASTING NOTES: Caldwell's 2018 SOS Cabernet Sauvignon is as close to a pure-bred Cabernet Sauvignon as our 2018 lineup gets. With intensely pure aromatics of crème de cassis, kirsch, and electric blue fruits, the nose is ethereal and elevated with notes of menthol, medium dark chocolate, and a hint of garrigue. The palate is clean and precise, with pure blue fruits and juicy acidity that are attributable to the cooler growing conditions, and ends with a dusting of new French oak.