

SOCIETY OF SMUGGLERS

2014 CHARDONNAY

VINTAGE: Third

COMPOSITION: 100% Chardonnay

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION: 100% New French Oak

WOOD ORIGIN: Allier, Tronçais, Vosges

AGEING: 90% new French oak for 6 months

PRODUCTION: 270 cases

CELLARING: 1-4 years

WINEMAKER: Marbue Marke

winemaker's tasting notes: So pretty. So very, very pretty. This is the girl next door, with flowing blond hair and soft pouty lips, who always smells like flowers. She's the one that all the boys in town covet, and then cry over when she leaves for college. She's the girl that gets away — always. Except in this case she can't because she's a beautiful wine with soft, ripe, mouth filling spring citrus flowers, apricot, straw and honey. A kiss of oak sways her more toward French Burg than fat, buttery Cali Chard.

PRICE: \$45 / 750ml sos Only