



**SOCIETY OF SMUGGLERS**

**2015 CHARDONNAY**

**VINTAGE:** Fourth

**COMPOSITION:** 100% Chardonnay

**APPELLATION:** Coombsville AVA, Napa Valley

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

**WOOD ORIGIN:** Caldwell Cooperage

**AGEING:** 100% 1-year-old French Oak Barrel for 5 months

**PRODUCTION:** 270 cases

**DRINK:** 2016 – 2020

**WINEMAKER:** Marbue Marke

**OVERALL IMPRESSION:** Like a light-filled, airy room on a spring morning after a night of extraordinary sex. Where everything feels good and smells of sunshine and sweet lady sweat.

**WINEMAKER'S TASTING NOTES:** Lemon curd, neroli, honeysuckle and hibiscus take a roll in the hay with an artist's touch of oak vanillian and pretty acid structure. Beautifully balanced, supple, round, and surprisingly fresh, Caldwell Chard pleases palates from both camps. Just bottled, you'll be served well by waiting til mid-summer to enjoy.

**PRICE:** \$55 / 750ml sos Only