



## SOCIETY OF SMUGGLERS

### 2017 CHARDONNAY

**VINTAGE:** Sixth

**COMPOSITION:** 100% Chardonnay

**APPELLATION:** Coombsville AVA, Napa Valley

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

**OPTIMAL DRINKING PERIOD:** 1–5 Years

**PRODUCTION:** 380 Cases

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

**BLOCK:** Caldwell 4, 5

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

**AVERAGE VINE AGE:** 27 Years

**GRAPE VARIETIES:** See Composition Section

**CLONES:** 4 and 809

**ROOTSTOCK:** 5C, 101-14

**HARVEST DATES:** Multiple

**VINTAGE SUMMARY:** The 2017 growing season started with a wet winter and early spring unprecedented in recent history, closer in relation to 1995, 1998, and 2011. The mild spring conditions extended flowering, and provided limited fruit shatter and good set. High temperatures for a few days in early and mid-July accelerated veraison in reds, and pushed whites into accelerated sugar accumulation. Three pre-veraison heat spikes early in June and July started early phenolic precursor production and shifted hormonal pressures in our vines to concentrate on ripening fruit early. Two heat spikes in late August and early September ravaged young vine blocks, but had very little effect on older vines and those with larger canopies providing better protection from the sun. Ultimately, 2017 will be characterized as a ripe, opulent, and very tannic year with a relatively short growing season due to the tragic fires that began on October 8th.

**FERMENTATION:** 100% Once-Filled French Oak

**YEAST:** Natural

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

**AGING:** 100% French Oak, 0% New, for 10 Months

**FINING:** None

**FILTERING:** Filtered

**ALCOHOL:** 13.5%

**BOTTLED ON:** July 27, 2018

**WINEMAKER'S TASTING NOTES:** A perfumed nose of ripe apple, lemon, pineapple, banana, honeysuckle, and lightly roasted marshmallows. A crisp green apple attack leads to a juicy mouth of tangerine, kumquat, grapefruit, guava, vanilla and hints of brioche. A long-lasting finish of sweet key lime pie.