



**SOCIETY OF SMUGGLERS**  
**2018 CHARDONNAY**

**VINTAGE:** Seventh

**COMPOSITION:** 100% Chardonnay

**APPELLATION:** Coombsville AVA, Napa Valley

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

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

**PRODUCTION:** 380 Cases

**PRICE:** \$60 / 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 2018 growing season was ideal for almost every varietal, clone, rootstock, and age group of vine. Long, temperate, and free of rain or heat spikes during critical phenological ripening steps, it 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.

**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, 2019

**WINEMAKER'S TASTING NOTES:** White peach, honeysuckle, lemon zest, Golden Delicious apple, and lightly toasted new French oak resonate from the glass. The acid-driven palate opens with yellow pears and green apples, with just a hint of toasted brioche. The finish lasts for minutes with essence of key lime pie and kiwi.