



SOCIETY OF SMUGGLERS

2018 JFC SIGNATURE

VINTAGE: Fourth

COMPOSITION: 36% Cabernet Sauvignon,
34% Cabernet Franc, 19% Tannat, 11% Merlot

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, Established 1981

OPTIMAL DRINKING PERIOD: 2 – 20+ Years

PRODUCTION: 356 Cases

PRICE: \$110 / 750ml SOS Only

BLOCK: Caldwell 10, 11, 16, 17, 18 and Kreuzer 8

YIELD: 3.2 Tons per Acre on Average

AVERAGE VINE AGE: 24 Years

GRAPE VARIETIES: See Composition Section

CLONES: Multiple

ROOTSTOCK: Multiple

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 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 are strongly defined by varietal purity and elegance.

FERMENTATION: Stainless and French Oak Barrels

YEAST: Multiple

ML BACTERIA: Multiple

WOOD ORIGIN: New French Oak (Jupilles, Bercé)

AGING: 100% French Oak, 50% New, for 18 Months

FINING: None

FILTERING: Filtered

ALCOHOL: 15.0%

BOTTLED ON: June 10, 2020

WINEMAKER'S TASTING NOTES: The 2018 JFC Signature is a return to the original Bordeaux style, but with a spike of Tannat. Bright raspberry, currants, lifted cedar, and freshly sawn pine are accented by white floral notes and orange blossoms on the nose. The palate is defined by great salinity and brightness, with the fruit derived primarily from the red spectrum. Although carried predominately by the Cabernet Sauvignon and Franc in profile, the healthy dose of Signature Tannat provides powerful structure and enhanced acidity. This wine will benefit from a few years of bottle age, and will drink wonderfully for many years to come.