



SOCIETY OF SMUGGLERS

2014 JFC SIGNATURE

VINTAGE: Second

VARIETIES: Petit Verdot 49%, Tannat 33%, Syrah 18%

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard

AGEING: 19 months in 100% new French oak (Allier, Tronçais, Vosges)

CLONES: Petit Verdot - Clone 400, Tannat - Clone 474, and Syrah - 2, 470 and 877

WINEMAKER'S TASTING NOTES: A monster blend of Petit Verdot, Tannat and Syrah, the sheer amount of fruit and structure makes this a wine that drinks like a meal. Heaps of red and black fruits, dominated by blackberry, pomegranate and fig, are supported with bold, mocha-flavored tannins and a fabulous balance of acidity which cleans everything up on the finish. JFC went big this year, and we'll all be happier for it.

If you've got less patience than sense, and can't help but open this bad boy up before 2017, make sure to decant it for at least a few hours – and save a glass for the following day.

OVERALL IMPRESSION: We all have those days... when you can't see beyond the fog, when the world seems upside down, when all you want to do is go home and drown your sorrows. This, my dear Smuggling friends, is the cure. A dark purple monster of extraordinary proportion, its singular purpose is to gently bludgeon your senses into submission until all that's left are your stained purple teeth and a happy glow.

PRODUCTION: 265 cases

PRICE: \$105 / 750ml SOS Only