



SOCIETY OF SMUGGLERS

NV JFC SIGNATURE

VINTAGE: Third

COMPOSITION: 46% Cabernet Sauvignon, 14% Syrah, 12% Tannat, 11% Cabernet Franc, 11% Malbec, 6% Petit Verdot

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard

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

CLONES: Cabernet Sauvignon 169, 338, 337, 341, Syrah 2, Tannat 474, Malbec 595 and Petit Verdot 400

WINEMAKER'S TASTING NOTES: As far as we know, this is the only serious red wine made in Napa Valley that can legitimately be called non-vintage. An inspired, head-spinning blend that only a master could pull off, it's Marbue's favorite barrels from three vintages – four different Cabernet clones mingling with Syrah, Tannat, Malbec and Petit Verdot. The result is a huge, but supple, mind-bending fruit bomb of pure palate pleasure.

OVERALL IMPRESSION: The nose alone is complex enough to do a wine master's thesis on, with scents of white flowers, plum, currant, vanillin, tobacco, clove and... is it white pepper? The body of this wine is defined by an incredibly soft and juicy mouthful of raspberry, chocolate-covered cherries, pomegranate and crème brûlée that dance with silky, mocha-tinged tannins, and end with a long, clean hint of citrus and mulberry.

PRODUCTION: 328 cases

PRICE: \$105 / 750ml SOS Only