



SOCIETY OF SMUGGLERS

2018 LEFT BANK

VINTAGE: Tenth

COMPOSITION: 90% Cabernet Sauvignon, 6.5% Merlot, 3% Malbec, 0.5% Cabernet Franc

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard

OPTIMAL DRINKING PERIOD: 2 – 20+ Years

PRODUCTION: 366 Cases

PRICE: \$105 / 750ml SOS Only

BLOCK: Caldwell 15, 16, 17, 18

YIELD: 3.2 Tons per Acre on Average

AVERAGE VINE AGE: 23 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, 77% New, for 18 Months

FINING: None

FILTERING: Filtered

ALCOHOL: 14.8%

BOTTLED ON: April 24, 2020

WINEMAKER'S TASTING NOTES: The 2018 Left Bank is tight at first, but with careful decanting opens to layers of black oolong tea leaves, camphor, fresh pine resin and a lactone concentration that surrounds higher toned red and black fruits. The palate resonates with dark energetic fruits from entry to finish. Much more tannic and powerful relative to its Right Bank sibling, this bottle will age gracefully for the next 20+ years, and would benefit from about 2 more years in bottle.