

2021
LEFT BANK
RED

CALDWELL
(38° 17' N. Latitude, 122° 14' W. Longitude)

SOCIETY OF SMUGGLERS

2021 LEFT BANK by Caldwell, Napa Valley

VINTAGE: Twelfth

COMPOSITION: 88% Cabernet Sauvignon
12% Merlot, 6% Petit Verdo, 2% Carménère

APPELLATION: Coombsville AVA, Napa Valley, CA

VINEYARD: Caldwell Vineyard, Kreuzer Vineyard

OPTIMAL DRINKING PERIOD: Now – 22 Years

PRODUCTION: 435 Cases

PRICE: \$115 / 750ml SOS Only

VINEYARD BLOCKS:

Caldwell 9, 11, 14, 15, 20 and Kreuzer

YIELD: 3.0 Tons per Acre on Average

AVERAGE VINE AGE: 34 Years

GRAPE VARIETIES: See Composition Section

CLONES: Multiple

ROOTSTOCK: 3309 and 5C

HARVEST DATES: Multiple

VINTAGE SUMMARY: The 2021 Vintage can be classified as a severe drought year here in Napa Valley. With only 7.3” of rain from January to March, bud break was early, and bloom had higher stress than typical – leading to a smaller crop. Currently, I’m drawing comparisons in the cellar to the 2015 vintage, but with much less heat towards the end of the growing season, helping retain freshness and varietal expression and individuality. Overall, a very high-quality vintage (if you had water to irrigate with, which we luckily did), I foresee the vintage to be known for its structure, freshness, and long-term age-ability.

FERMENTATION VESSEL: Stainless Steel

WOOD ORIGIN: New French Oak (Jupilles, Bercé)

AGING: 100% French Oak, 75% New, for 20 Months

FINING: None

FILTERING: Unfiltered

ALCOHOL: 15.1%

BOTTLED ON: July 24th, 2023

WINEMAKER’S TASTING NOTES: As our homage to the West side of Bordeaux, I aim to blend the Caldwell Left Bank every year to retain a certain minerality and austere youthful intensity that I always find in between the wines of Pessac-Leognan and Pauillac. The predominantly Cabernet Sauvignon blend is from some of our oldest vines, which provide some restraint, and what John and I like to call a “Bordeaux” feel. The wine always display much for oceanic qualities, with loads of umami, oyster shell, blackest currant, and dried French oak. Less open-knit than its Right Bank counterpart, the Left Bank carries itself with more tension and tightness of tannin it its youth, with a strong blackberry bramble finish.