



SOCIETY OF SMUGGLERS

2014 LEFT BANK

VINTAGE: Sixth

COMPOSITION: 60% Cabernet Sauvignon, 39% Cabernet Franc, 1% Merlot

CLONE: CS-15, 169, 191, 341, 337; CF-214; ME-181

ROOTSTOCK: 3309, SO4, 5C, 101-14

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

BLOCK: 9, 15, 16, 17 and 18

YIELD: 2.5 Tons Per Acre

AVERAGE VINE AGE: 23 Years

FERMENTATION: Tank; New French Oak 59-Gallon Barrels

YEAST: Natural

ML: Natural

VINTAGE SUMMARY: This tall, dark wine is smart as hell, but can still get down on the dance floor. Its massive fruit is equally matched with structural components of bright acid, and tannins you can almost chew. Classic Cabernet flavors are amplified by a blend that only a master like Marbue can muster.

WOOD ORIGIN: New French Oak (Allier, Tronçais, Vosges)

NEW OAK BARRELS: 100% French Oak

COOPER: François Frères, Ermitage, Francis M

AGING: 18 Months

FINING: None

FILTERING: Filtered

ALCOHOL: 15.6%

BOTTLED ON: April 28, 2016

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: When fleeing France and sailing northwest on the Gironde River towards the Atlantic Ocean, the Left Bank wine region of Bordeaux (Le Médoc) is on your left—the home of Margaux, Mouton, Lafite and Latour. Left Bank reds are generally show-stopping, full-throttle, Cabernet-based blends, and our California-grown version is no exception.

CELLARING: 2 – 8 Years (after bottling)

PRODUCTION: 220 Cases

PRICE: \$95 / 750ml SOS Only