

SOCIETY OF SMUGGLERS

2018 MAVERICK

VINTAGE: Third

COMPOSITION: Maverick's Secret

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, Established 1981

OPTIMAL DRINKING PERIOD: 2-15 Years

PRODUCTION: 356 Cases

PRICE: \$100 / 750ml sos Only

BLOCK: Caldwell 15 and 16, and Some Secret Stuff

YIELD: 3.0 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, roostock, and age group of vine. Long, temperate, and void of rain and heat spikes during critical phenological ripening steps, it 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 most abundant vintages of all time. Every wine in our lineup has a backbone of structure, power, and verve but all are strongly defined by varietal purity and elegance.

YEAST: Multiple

ML BACTERIA: Multiple

WOOD ORIGIN: New French Oak (Jupilles, Bercé) **AGING:** 100% French Oak, 80% New, for 30 Months

FINING: None

FILTERING: Filtered

ALCOHOL: 15.1%

BOTTLED ON: April 27, 2020

winemaker's tasting notes: The nose, at its core, resonates with the essence of the ripest blueberries and boysenberries. Although tight in its youth, the wine has aromatics layered with crème de cassis, kola berry, and a hint of high-toned vanilla from the moderate level of new French oak. The palate is unctuous and mouth-coating with layers of dense blue fruit provided by the Syrah. A pleasant level of very fine tannins, contributed by the healthy dose of Cabernet Sauvignon and dusting of Petit Verdot, surrounds the fruit core. The Cabernet Franc interplays nicely with the lively fruits, lending breadth to the palate and furthering the current drinkability of the 2018 Maverick.