



SOCIETY OF SMUGGLERS

2016 MAVERICK

VINTAGE: Second

COMPOSITION: Maverick's Secret

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, Established 1981

OPTIMAL DRINKING PERIOD: 2–15 Years

PRODUCTION: 323 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 2016 growing season started with a normal winter, and normal bud break in March. Subsequent warm but unsettled weather brought good uniformity and set. Hot spikes in July prompted a speedy but even veraison in reds, and early sugar accumulation in whites. Cool, ideal ripening weather prevailed from August through the start of September. A heat wave at the end of September and three rain storms in the early part of October made for disparate ripening circumstances, resulting in diverse choices on pick timing. Ultimately, 2016 will be characterized as a high-sugar, high-tannin year. Brix was high relative to physiological maturity in both red and white varietals. Additionally, red grape skin tannins were firmer, and the resulting juice yielded more structural tannins than usual. Normal berry sizes and larger-than-normal clusters resulted in normal-to-above-normal vineyard yields.

FERMENTATION: Stainless and French Oak Barrels

YEAST: Multiple

ML BACTERIA: Multiple

WOOD ORIGIN: New French Oak (Jupilles, Bercé)

AGING: 100% French Oak, 80% New, for 28 Months

FINING: None

FILTERING: Filtered

ALCOHOL: 14.8%

BOTTLED ON: May 9, 2019

WINEMAKER'S TASTING NOTES: Loads of dustiness, dried cedar, baking spice, and red raspberry carry the nose for the 2016 SOS Maverick. The attack is ripe, but reined in by an immediate acidity and freshness that carry through the mid-palate with layers of wild blueberries and fresh mirabelle plum. Structured to the end, the finish resonates with tall, peripheral tannins which envelop a core of dark blue fruits and spicy new French oak.