



SOCIETY OF SMUGGLERS
2016 PINOT NOIR

VINTAGE: Fifth

COMPOSITION: 100% Pinot Noir

APPELLATION:

North Coast (54% Mendocino, 46% Coombsville)

VINEYARD:

54% Alder Springs Vineyard, 46% Haynes Vineyard

OPTIMAL DRINKING PERIOD: 1–4 Years

PRODUCTION: 398 Cases

PRICE: \$75 / 750ml SOS Only

BLOCK: Multiple

YIELD: 2.5 Tons per Acre on Average

AVERAGE VINE AGE: 11 Years

GRAPE VARIETIES: Pinot Noir

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 varieties. 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: Natural

ML BACTERIA: Natural

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

AGING: 100% French Oak, 50% New, for 12 Months

FINING: None

FILTERING: Filtered

ALCOHOL: 14.9%

BOTTLED ON: March 1, 2018

WINEMAKER'S TASTING NOTES: An inviting bouquet of red currant, cranberry, red raspberry, mocha, fresh mint, and basil. A black cherry attack leads to a juicy mouth of pomegranate, black raspberry, currant, and dulce de leche. Silky soft tannins melt into a long, refreshing finish of dark chocolate-covered strawberries.