



SOCIETY OF SMUGGLERS
2017 PINOT NOIR

VINTAGE: Sixth

COMPOSITION: 100% Pinot Noir

APPELLATION:

North Coast (72% Mendocino, 28% Coombsville)

VINEYARD:

Alder Springs Vineyard 72%, Haynes Vineyard 28%

OPTIMAL DRINKING PERIOD: 1–4 Years

PRODUCTION: 279 Cases

PRICE: \$75 / 750ml SOS Only

BLOCK: Multiple

YIELD: 2.5 Tons per Acre on Average

AVERAGE VINE AGE: 11 Years

GRAPE VARIETIES: See Composition Section

CLONES: 115, 667, 459 and Calera

ROOTSTOCK: Multiple

HARVEST DATES: Multiple

VINTAGE SUMMARY: The 2017 growing season started with a wet winter and early spring unprecedented in recent history, closer in relation to 1995, 1998, and 2011. The mild spring conditions extended flowering, and provided limited fruit shatter and good set. High temperatures for a few days in early and mid-July accelerated veraison in reds, and pushed whites into accelerated sugar accumulation. Three pre-veraison heat spikes early in June and July started early phenolic precursor production and shifted hormonal pressures in our vines to concentrate on ripening fruit early. Two heat spikes in late August and early September ravaged young vine blocks, but had very little effect on older vines and those with larger canopies providing better protection from the sun. Ultimately, 2017 will be characterized as a ripe, opulent, and very tannic year with a relatively short growing season due to the tragic fires that began on October 8th.

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: 14.3%

BOTTLED ON: July 25, 2018

WINEMAKER'S TASTING NOTES: A layered nose of black cherry, plum, rose petals, cocoa, nutmeg, pencil shavings, and hints of eucalyptus. A raspberry attack leads to a focused mouth of red currant, pomegranate, red plum, black tea, and vanilla. Structured tannins give way to a long, sweet cacao finish.