



SOCIETY OF SMUGGLERS
2018 PINOT NOIR

VINTAGE: Seventh

COMPOSITION: 100% Pinot Noir

APPELLATION:

North Coast (72% Mendocino, 28% Coombsville)

VINEYARD:

Alder Springs Vineyard 72%, Haynes Vineyard 28%

OPTIMAL DRINKING PERIOD: 1–6 Years

PRODUCTION: 323 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 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, Mother Nature 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 abundant vintages of all time. Every wine in our lineup has a backbone of structure, power, and verve but are strongly defined by varietal purity and elegance.

FERMENTATION: Tank

YEAST: Natural

ML BACTERIA: Natural

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

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

FINING: Isinglass

FILTERING: Filtered

ALCOHOL: 14.5%

BOTTLED ON: July 31, 2019

WINEMAKER'S TASTING NOTES: The nose resonates with red licorice, red raspberries, rose petals, and a hint of menthol and cola berry. The attack is filled with pomegranate and red currant accented modest French new oak. Although mainly acid driven, the subtle yet surprisingly pungent tannins create a long, bright, saline finish.