



SOCIETY OF SMUGGLERS
2019 PINOT NOIR

VINTAGE: Eighth

COMPOSITION: 100% Pinot Noir

APPELLATION:

North Coast (54% Mendocino, 46% Coombsville)

VINEYARD:

Alder Springs Vineyard 54%, Haynes Vineyard 46%

OPTIMAL DRINKING PERIOD: 1–6 Years

PRODUCTION: 349 Cases

PRICE: \$75 / 750ml SOS Only

BLOCK: Multiple

YIELD: 2.5 Tons per Acre on Average

AVERAGE VINE AGE: 12 Years

GRAPE VARIETIES: See Composition Section

CLONES: 115, 667, 459 and Calera

ROOTSTOCK: Multiple

HARVEST DATES: Multiple

VINTAGE SUMMARY: The 2019 growing season was much like 2018: ideal for almost every varietal, clone, rootstock, and age group of vine. Mother Nature provided winemakers and vineyard managers very little stress, while perfectly stressing the fruit. This long, temperate vintage was void of rain and heat spikes during critical phenological ripening steps, and the perfect sequel to a similarly perfect year. 2019 will be remembered as one of the highest quality and most abundant vintages of all time. Every wine in our lineup has even more backbone, structure, power, and verve – and even greater varietal purity and elegance.

FERMENTATION: Tank

YEAST: Natural

ML BACTERIA: Natural

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

AGING: 100% French Oak, 7% New, for 12 Months

FINING: None

FILTERING: Filtered

ALCOHOL: 15%

BOTTLED ON: July 29, 2020

WINEMAKER'S TASTING NOTES: Caldwell's 2019 SOS Pinot Noir is boldly styled – overt and opulent, with robust cranberry and ripe raspberry notes and a solid dollop of new French oak from Burgundy barrels – yet still refined with spicy, floral, and perfumed notes. The decadent mouthfeel has an open-knit style, with a kiss of oak sweetness throughout. Haynes Vineyard fruit provides this wine's ripeness, while the fresh and bright notes come from Northern Mendocino's Alder Springs Vineyard. Due to a recent ownership change, this will be the last year we receive fruit from the historic Haynes Vineyard here in Coombsville.