2019 RIGHT BANK

SOCIETY OF SMUGGLERS

2019 RIGHT BANK by Caldwell, Napa Valley

VINTAGE: Eleventh

COMPOSITION: 69% Merlot, 23% Cabernet Franc 8% Cabernet Sauvignon

APPELLATION: Coombsville AVA, Napa Valley, CA

VINEYARD: Caldwell Vineyard, Kreuzer Vineyard

OPTIMAL DRINKING PERIOD: 2 – 15 Years

PRODUCTION: 400 Cases

PRICE: $105 / 750ml SOS Only

VINEYARD BLOCKS: Caldwell 10, 14, 17, 18, 20

YIELD: 3.0 Tons per Acre on Average

AVERAGE VINE AGE: 24 Years

GRAPE VARIETIES: See Composition

CLONES: Multiple

ROOTSTOCK: Multiple

HARVEST DATES: Multiple

VINTAGE SUMMARY: The 2019 growing season, much like 2018, was ideal for almost every varietal, clone, rootstock, and age group of vine. The growing season started very, very late, which risked being devastatingly short. However, the season turned out magically long, temperate, and devoid 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. 2019 will go down in history as one of the highest quality vintages of all time. Every wine in our lineup has a backbone of structure, power, and verve but is strongly defined by varietal purity and elegance.

FERMENTATION VESSEL: Stainless and French Oak

YEAST: Multiple

ML BACTERIA: Multiple

WOOD ORIGIN: New French Oak (Jupilles, Bercé)

AGING: 100% French Oak, 77% New, for 16 Months

FINING: None

FILTERING: Unfiltered

ALCOHOL: 14.8%

BOTTLED ON: April 28th, 2020

WINEMAKER'S TASTING NOTES: Just to be clear, there is exactly 69% Merlot in this blend. Yes. 69. Was this intentional? Possibly. Does it give it decadence in a cooler year? Definitely. The nose is luscious with red and black fruit and a high tone of camphor that provides a beautiful counterpart to the mineral austerity of the 2019 Left Bank. The palate is filled with baking spices and black berries, and carries itself with a breadth and opulence: sweet toasted French oak laced with juicy extra ripe raspberries and currant.