

SOCIETY OF SMUGGLERS

2021 RIGHT BANK by Caldwell, Napa Valley

VINTAGE: Twelfth

COMPOSITION: 63% Merlot, 29% Cabernet Franc

8% Cabernet Sauvignon

APPELLATION: Coombsville AVA, Napa Valley, CA

VINEYARD: Caldwell Vineyard, Kreuzer Vineyard

OPTIMAL DRINKING PERIOD: 2-15 Years

PRODUCTION: 441 Cases

PRICE: \$115 / 750ml sos Only

VINEYARD BLOCKS:

Caldwell 3, 10, 11, 14, and 17

YIELD: 3.0 Tons per Acre on Average

AVERAGE VINE AGE: 26 Years

GRAPE VARIETIES: See Composition Section

CLONES: Multiple
ROOTSTOCK: Multiple

HARVEST DATES: Multiple

vintage summary: The 2021 Vintage can be classified as a severe drought year here in Napa Valley. With only 7.3" of rain from January to March, bud break was early, and bloom had higher stress than typical — leading to a smaller crop. Currently, I'm drawing comparisons in the cellar to the 2015 vintage, but with much less heat towards the end of the growing season, helping retain freshness and varietal expression and individuality. Overall, a very high-quality vintage (if you had water to irrigate with, which we luckily did), I foresee the vintage to be known for its structure, freshness, and long-term age-ability.

FERMENTATION VESSEL: Stainless and French Oak

WOOD ORIGIN: New French Oak (Jupilles, Bercé)

AGING: 100% French Oak, 77% New, for 20 Months

FINING: None

FILTERING: Unfiltered

ALCOHOL: 15%

BOTTLED ON: July 24, 2023

WINEMAKER'S TASTING NOTES: The SOS Right
Bank is always designed to be more open-knit and approachable in its youth, and the 2021 fits exactly that. Ripe, luscious, vanilla kissed raspberry with a dusty hi-toned minerality and electric blueberry note. Power from the young vine Merlot and Cabernet Franc. Grace from the old vine Merlot and Cabernet Sauvignon.