

**SOCIETY OF SMUGGLERS****2010 SYRAH**

VINTAGE: Second

COMPOSITION: 100% Syrah

APPELLATION: Coombsville AVA, Napa Valley

VINEYARD: Caldwell Vineyard Estate, established 1981

FERMENTATION: 50% Barrel Fermentation,
50% Stainless

WOOD ORIGIN: 100% New French Oak (Allier, Trocais,
COF)

AGEING: 19 months

PRODUCTION: 147 cases

CELLARING: 1 – 4 years

WINEMAKER: Marbue Marke

WINEMAKER'S TASTING NOTES: This is a full-bodied red that's intense, layered and brooding, without being overly extracted. Violets, plum, cranberry, currant, coffee and chocolate are carried from the nose to the palate with additional hits of black pepper, cinnamon, earth and flint. The tannins are at once soft and chewy. The finish is mouthwatering and long. A supremely satisfying Syrah. Big and balanced.

OVERALL IMPRESSION: Quiet and demure... like a Thai lady-boy kick boxer. This is the wine you'll want to bring along as a throw-down at your next boy's poker night. It will stand up to every big red in the room and offer just a little more flair. There's a reason Caldwell's flagship wine is Syrah-based. This is the reason.

PRICE: \$75 / 750ml SOS Only