

2022  
CABERNET  
SAUVIGNON

CALDWELL  
(38° 17' N. Latitude, 122° 14' W. Longitude)

## SOCIETY OF SMUGGLERS

### 2022 CABERNET SAUVIGNON by Caldwell, Napa Valley

**VINTAGE:** Twelfth

**COMPOSITION:** 100% Cabernet Sauvignon

**APPELLATION:** Coombsville AVA, Napa Valley, CA

**VINEYARD:** Caldwell Vineyard and Upper Range

**OPTIMAL DRINKING PERIOD:** 2–12 Years

**PRODUCTION:** 302 Cases

**PRICE:** \$125 / 750ml SOS Only

**VINEYARD BLOCKS:** Caldwell 9, 18 and F12

**YIELD:** 3.0 Tons per Acre on Average

**AVERAGE VINE AGE:** 24 Years

**GRAPE VARIETIES:** See Composition Section

**CLONES:** Multiple

**ROOTSTOCK:** Multiple

**HARVEST DATES:** Multiple

**FERMENTATION VESSEL:** Stainless Steel and French Oak

**WOOD ORIGIN:** New French Oak (Jupilles, Bercé)

**VINTAGE SUMMARY:** Coming off yet another drought in 2021, 2022 started early and was warm to hot throughout the vintage. Whites started off with Sauvignon Blanc in August, but Chardonnay took its time to ripen as we had an excellent crop. The window between whites and reds was nonexistent, with Malbec coming to the winery only 2 days after Chardonnay. Reds kept rolling in despite the rain, as the heat provided plenty of ripeness, and we didn't finish harvesting the old vines in Block 11 until October 27th. One of the most unique vintages in history, 2022 can be divided into two harvests: one before the triple-digit long week in September, and one after the rains in late September. Luckily, here in Coombsville we only hit 105F, whereas some regions upvalley hit 120F for days in a row, devastating the crops. The extreme weather pattern variation in 2022 was incredibly site specific, and thus only the terroirs able to best withstand the heat will deliver incredible wines.

**AGING:** 100% French Oak, 80% New, for 20 Months

**FINING:** None

**FILTERING:** Unfiltered

**ALCOHOL:** 15%

**BOTTLED ON:** May 29, 2024

**WINEMAKER'S TASTING NOTES:** Caldwell's 2022 SOS Cabernet Sauvignon is a clearer, purer and more precise expression of the varietal for the vintage, thanks to the cooler climate Coombsville terroir. Beautifully blue fruits and Ramiro's barrel spice hold true to the Caldwell style with a nose of blackberry clafoutis. A round and fruit-forward attack is followed immediately by sweet and broad blue fruits. The palate overall resounds with the most Cabernet Sauvignon varietal intensity of the Society of Smugglers lineup, and a particularly powerful fruit impact on the finish from the Block 18 clones and Upper Range structure.