



SOCIETY OF SMUGGLERS

2022 JFC SIGNATURE

VINTAGE: Seventh

COMPOSITION: 46% Cabernet Sauvignon, 27% Tannat, 18% Cabernet Franc, 8% Merlot, 1% Petit Verdot

APPELLATION: Coombsville AVA, Napa Valley, CA

VINEYARD: Caldwell Vineyard and Upper Range

OPTIMAL DRINKING PERIOD: 2 – 12 Years

PRODUCTION: 308 Cases

PRICE: \$115 / 750ml SOS Only

VINEYARD BLOCKS: Caldwell 3, 8, 10, 14, 15, 17, 18, 20, Upper Range F-12

YIELD: 3.2 Tons per Acre on Average

AVERAGE VINE AGE: 26 Years

GRAPE VARIETIES: See Composition Section

CLONES: Multiple

ROOTSTOCK: Multiple

HARVEST DATES: Multiple

VINTAGE SUMMARY: Coming off yet another drought year in 2021, 2022 started early and was warm to hot throughout the vintage. Whites kicked off with Sauvignon Blanc in August, but Chardonnay took its time ripening, 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. Since the heat provided plenty of ripeness, reds kept rolling in despite the rain and we didn't finish harvest of the old vines in Block 11 until October 27th. One of the most unique vintages in history, 2022 really was two harvests: one before the long, triple-digit week in September, and one after the rains in late September. Luckily Coombsville only hit 105F, whereas up valley some regions hit 120F for days in a row, devastating the crops. The extreme weather pattern variation was incredibly site specific, and only the terroirs best able to withstand the heat will deliver incredible wines.

FERMENTATION: Stainless Steel

WOOD ORIGIN: New French Oak (Jupilles, Bercé)

AGING: 100% French Oak, 60% New, for 18 Months

FINING: None

FILTERING: None

ALCOHOL: 15.0%

BOTTLED ON: May 29, 2024

WINEMAKER'S TASTING NOTES: The JFC Signature is almost always the yin to the JFC Maverick's yang, and nothing holds truer for the 2022s. This is a Bordeaux-style blend, but with a healthy spike of Tannat. While the Maverick provides more immediate drinkability to the lineup, the Signature is designed to be more structured and age-worthy. Immediately upon opening the bottle, Signature shows an amazing florality and turpenic quality from the Tannat. Blackberry bramble. High-toned sweet oak. The attack is opulent, but fresh; powerful, yet silky. This is one of my favorite wines of the 2022 SOS Club lineup.