

2021  
CABERNET  
SAUVIGNON

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

## SOCIETY OF SMUGGLERS

### 2021 CABERNET SAUVIGNON by Caldwell, Napa Valley

**VINTAGE:** Eleventh

**COMPOSITION:** 100% Cabernet Sauvignon

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

**VINEYARD:** Caldwell Vineyard, Kreuzer Vineyard

**OPTIMAL DRINKING PERIOD:** 2–20+ Years

**PRODUCTION:** 385 Cases

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

**VINEYARD BLOCKS:** Caldwell 16, 17, and 18

**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:** 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 Steel

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

**AGING:** 100% French Oak, 75% New, for 20 Months

**FINING:** None

**FILTERING:** Unfiltered

**ALCOHOL:** 15%

**BOTTLED ON:** June 3, 2023

**WINEMAKER’S TASTING NOTES:** Caldwell’s 2021 SOS Cabernet Sauvignon is the only 100% Cabernet Sauvignon in the vintage. With intensely pure aromatics attributable to the cooler climate Coombsville terroir. Beautifully ever-so-slightly verdant with a hint of terpenic quality the aromatics, though complex, still are true to the Caldwell style with the nose of the freshest blueberry pie. Bright and lively acidity on attack is followed immediately with blackberry compote. The palate overall resounds with the darkest intensity of the Society of Smugglers lineup with a particularly heavy impact of Ramiro’s toasted New French Oak carried on the finish.