

BARREL BURNER



Cabernet Sauvignon

VINTAGE: 2017

APPELLATION: Paso Robles

CASES: 3,981

ALCOHOL: 14.5%

pH: 3.49

TA: 6.67

WINEMAKER: Clay Brock

GRAPES

100% Cabernet Sauvignon

HARVEST

Night picked at 27.5° brix.

100% de-stemmed, no cold soak

FERMENTATION

BDX & B254 yeast

19 days on the skins

AGING

50% of the blend aged one year in American Bourbon Barrels

100% Malolactic fermentation

AROMATICS

Dominating aromas of cassis, brambly, blackberry with undertones of french oak and pine forest, cloves, cedar box and tobacco..

PALATE

Rich and big on the entry, with toasted notes of blackberry, dark cherry, cocoa nibs and espresso.

FOOD PAIRING

Meaty dishes are the key: lamb, beef, game, stew, short ribs, are well-suited, or a medium rare rib-eye with a pan reduction made with this wine.

Nutritional Info. Available Upon Request.

