

BARREL BOMB

CABERNET SAUVIGNON, LODI, CALIFORNIA 2018

ABOUT

Barrel Bomb is a masterfully crafted blend using a selection of fruit from the Lodi AVA in California. This Cabernet features a small amount of Zinfnadel and Petit Verdot that accents deep, ripe fruit flavors, and allows for great balance of the flavors of the bourbon oak aging.

VINTAGE NOTES

An excellent vintage after a challenging growing season. Lower than normal rainfall over the winter resulted in a slightly later bud break, and cool weather during flowering extended the bloom period and caused some shatter in certain areas. An extended heat wave followed with 40 consecutive days of temperatures exceeding 90 degrees and 20 of those days reaching into triple digits. Once the heat wave subsided, the weather pattern returned to normal leading up to harvest. Most varieties had more clusters per vine than a normal year, but smaller cluster sizes and berries created excellent quality.

COMPOSITION

80% Cabernet Sauvignon / 20% Zinfandel and Petit Verdot

TASTING NOTES

Powerful fruit aromas of blackcurrant, cassis, ripe blackberries, and black cherry. The oak profile presents vanilla, licorice, and baking spices, with a long and textured finish.

AGING

The wine was aged 12 months in both French & American Oak Barrels, followed by an additional 90 days in Kentucky Bourbon Casks.



