



BARREL BOMB

PROPRIETARY RED, CALIFORNIA 2018

ABOUT

Barrel Bomb Proprietary Red is a blend of one of California's heritage classics, Zinfandel, with one of its up-and-coming stars, Tempranillo. Sourced from old vines in Lodi, the Zinfandel provides sturdy backbone to the blend as well as dark fruit and spice aromas, while the Tempranillo gives crucial balance of acidity, as well as earthy, savory flavors.

VINTAGE NOTES

2018 saw a later bud break as well as fruit set and veraison, followed by a hot July and a cool August. The cool temperatures in mid- to late-September led to gradual sugar accumulation and good flavor development. In general, this led to better flavors at lower sugars, great yields, and very high quality fruit.

COMPOSITION

50% Zinfandel | 50% Tempranillo

TASTING NOTES

Aromas of plum, boysenberry, bay leaf, allspice, clove, and violets. The palate reflects the plummy and berry flavor of the Zinfandel grapes, while the Tempranillo provides subtle earth and herb notes, followed with a structural and plush finish.

AGING

Aged 90 days in Barrel Bomb bourbon barrels

