

THREE FINGER JACK RUM BARREL RED WINE BLEND

LODI • CALIFORNIA • 2022

Inspired by the daring character of this legendary outlaw who roamed the Sierra foothills of California during the Gold Rush days in search of riches. This wine boasts immense structure worthy of Jack's name.

TASTING NOTES

The 2022 vintage is a wine of distinction with a unique profile owing to the seasoned Rum Barrels used in the same tradition as artisan master distillers. The wine imparts lovely aromas of boysenberry, blackberry, vanilla, and mocha. These aromas lead into a luscious mouthfeel and flavors of spice, plum, dark fruit, and vanilla with smooth tannins, balanced acidity, and a lingering finish.

VINTAGE

The 2022 vintage was ideal for producing high quality, elegant wines that are dark in color. Fruit development, from bud break through berry set, progressed at a moderate pace, allowing the resulting fruit to be packed with brilliant, complex and concentrated flavors.

VITICULTURE

Situated 100 miles directly east of the San Francisco Bay at the edge of the San Joaquin/Sacramento River Delta, cool "delta breezes" provide the Lodi vineyards with a reliable, natural air conditioning throughout the growing season. This region has been grape growing since the 1850s and in most places, the soil is deep loam which is similar to the French Rhône region of Châteauneuf du Pape. Lodi is predominately a red wine growing region, with approximately two-thirds of the acreage dedicated to red varieties. Deep loam soils, warm days and cool nights are a natural match for varieties making a name in other parts of the world.

WINEMAKING

The fruit was picked based on flavor ripeness and delivered to the winery cold. Upon arrival to the winery, it was destemmed, placed into fermenters and allowed to soak for 24 hours before fermentation began. The wine was then drained and pressed until the winemaker was satisfied with the tannin balance before assembling the blend and allowing for the aging process to begin.



©2025 THREE FINGER JACK CELLARS, NAPA, CA | ALL RIGHTS RESERVED | ENJOY RESPONSIBLY

VINTAGE: 2022 | APPELLATION: LODI

VARIETAL COMPOSITION: 76.3% MERLOT, 10.1% TANNAT, 6.6% PETITE SIRAH, 6.6% SYRAH, 0.5% OTHER REDS | PH: 3.63 | TOTAL ACID: 0.56G/100ML | RESIDUAL SUGAR: 0.35G/100ML | ALCOHOL BY VOLUME: 14.5%
OAK AGING: A MAJORITY OF THE BLEND WAS AGED FOR APPROXIMATELY 8 MONTHS IN AMERICAN OAK RUM BARRELS AND FOR 8 MONTHS ON A COMBINATION OF FRENCH AND AMERICAN OAK.