

BOURBON BARREL AGED CABERNET SAUVIGNON

2023 • L O D I, C A L I F O R N I A



THE STORY

The year was 1924. It was the heart of the Prohibition Era and wine's darkest hour when it was outlawed and deemed unconstitutional. It was also the year our family first planted vineyards in California and farmed grapes that were sold to friends and neighbors.

During an era of gangsters and speakeasies, Americans would not be denied their favorite beverages. Daring drinkers sipped wine on the sly and found a loophole allowing doctors to prescribe Bourbon.

In honor of that bold time, two once-forbidden favorites come together to inspire our 1924 Bourbon Barrel-aged Cabernet Sauvignon.

VINTAGE NOTES

Our climate allows the vineyard temperatures to vary from just above 100 degrees F during the day and cool to 65 degrees F in the evening. A cool blanket slips into the area at night keeping the vineyard temperatures mild in the morning as the day heats up. The warm inland valley allows for generous heat during the peak summer months.

AROMAS • FLAVORS • STRUCTURE

Aromas: Black Peppercorn, Black Cherry/Blackberry, Violet, Charred Notes

Flavors: Black Fruit Compote, Clove/Spice, Black Currant, Earth

Structure: Dark, Dense, Jammy/Generous Finish/Bold Tannin Structure

WINEMAKING

Picking decisions are based on the winemaker evaluation, vineyard condition, and proper flavor ripeness. The grapes are picked in the cool of the morning and slowly warmed to fermentation temperatures. Early extraction with multiple pump-overs promotes great color and deep, smooth tannins. The wine then completes malolactic fermentation before blending. Complimentary oak styles are chosen to enhance the wine's aroma, flavor, and texture.

AGING

Majority of the blend was aged on French and American oak for slightly over 3 months. Portions of the blend were aged in used Bourbon barrels for just over 2 months.

TECHNICAL DATA

Appellation: Lodi | Alcohol: 14.5% by volume | RS: 0.68g/100ml | Total Acid: 0.57g/100ml | Final pH: 3.41