

RACKHOUSE

Category: Spirits-Barrel Aged Wine

BOURBON BARREL AGED CABERNET SAUVIGNON

- VINTAGE: 2017
- APPELLATION: Lodi, CA
- VARIETAL: 88% Cabernet, 1% Pinot Noir, 1% Syrah
- RELEASE DATE: 02/23/2019
- ALCOHOL: 14.8%
- pH: 3.7
- KEY COOPERS: Corneliu Dane
- BARREL TOAST LEVEL: Char #3

What is a Rack House?

A Kentucky Rack house is built nine-stories tall allowing for different levels of dryness and temperature for Bourbon Barrel aging. Changes in temperature within the rack house are a major factor in moving the aging liquor in and out of the pores of the barrel wood.

Many other products can be aged in used oak Bourbon Barrels, including, wine, scotch, rum and beer. Brokers and cooperages ship used Bourbon Barrels all over the world. Each barrel contains some residual bourbon in the pores of the wood.

Rack House Bourbon Barrel Cabernet Sauvignon is a premier Lodi Cabernet Sauvignon that spends 3 months in used Kentucky Bourbon Barrels. This unique aging process imparts a wonderful flavor to our wine, with hints of vanilla, caramel and a bit of toasted oak. The wine will dance across your palate. Rack House wines are limited and made in small batches. Try one of the fastest growing wine categories on the market.

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