



HAMMER & AXE

BOURBON BARREL AGED CABERNET SAUVIGNON

Tools of the trade. Back when making something by hand was a real accomplishment, the barrel cooper was one of the most skilled craftsmen of the day. We bring that same mindset of craftsmanship in making Hammer and Axe Cabernet Sauvignon. Hammer and Axe takes advantage of the barrel cooper's tradition by aging our Cabernet Sauvignon in Kentucky Bourbon Barrels for three months, adding layers of distinct flavors to our already delicious Lodi Cabernet. Kentucky heritage, California wine making and the spirit of craftsmanship create a well-balanced, nuanced wine.

Profile



Layered and complex, our Hammer & Axe Cabernet opens with aromas of coffee, chocolate and brown sugar. A palate of vanilla, caramel, mocha and spice is framed by balanced tannins and a hint of toasted oak with a lingering, full-bodied finish.

Pair



Delicious with smoked and earthy foods like grilled sausages, barbecued ribs or grilled steak. A great accompaniment with a charcuterie board – especially if it includes salami and smoked cheese.

American Vintners
is a Monterey County, California based wine group that produces a portfolio of innovative, quality wines and memorable brands.

Hand-crafted wines made for wine lovers like us.

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