

RACK & BARREL

BOURBON BARREL AGED CABERNET SAUVIGNON

We age specially selected Cabernet Sauvignon in charred Kentucky Bourbon barrels for up to 4 months, creating an extremely full bodied Cabernet Sauvignon with bold fruit flavors.

This extra step in the aging process provides an excellent foundation for the natural tannins, creating an exceptionally robust Cabernet Sauvignon.



Profile



Dark berry aromas and flavors with wonderful hints of brown sugar, vanilla and toffee lead to a long, smooth finish.

Pair



Delicious with smoked and earthy foods like chipotle spiced chicken, grilled sausage or barbecued ribs.

A great accompaniment with a charcuterie board – especially if it includes salami and smoked Gouda 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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