

RACKHOUSE

BOURBON BARREL AGED CABERNET SAUVIGNON

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. Each barrel contains some residual Bourbon in the wood. Rackhouse Bourbon Barrel Cabernet Sauvignon is a premier Lodi Cabernet Sauvignon that spends three months in these unique Kentucky Bourbon Barrels.



Profile



The Rack House barrel aging process imparts a wonderfully unique flavor to our wine. Robust dark berry gives way to hints of vanilla, caramel, chocolate and a bit of toasted oak. Rack House wines are made limited, and aged in small batches.

Pair



Delicious with smoked foods such as spare ribs or sausages. Perfect with anything barbecued – spicy chicken, juicy burgers or marinated portabella mushrooms. Smoked cheeses and cured meats pair wonderfully as well.

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

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