

BARREL BURNER

Cabernet Sauvignon



Nutritional Info. Available Upon Request.

VINTAGE: 2018

APPELLATION: Paso Robles

CASES: 2,303

ALCOHOL: 13.3%

pH: 3.47

TA: 7.30

WINEMAKER: Clay Brock

GRAPES

89% Cabernet Sauvignon, 5% Lagrein,
3% Petite Sirah and 3% Merlot

HARVEST

Night picked at 23.0° Brix.
100% de-stemmed, no cold soak

FERMENTATION

BDX & B254 yeast
19 days on the skins

AGING

Aged on a blend of French and American Oak for 12 months.
100% Malolactic fermentation

AROMATICS

Ripe cherry and black berry aromas dominate with classic cabernet hints of cassis, cedar and cigar box.

PALATE

Broad, fruity and mouth-watering entry with persistent black berry fruit, and balanced, intense mid-palate and firm finish.

FOOD PAIRING

A crowd pleasing glass of wine with or without food, but a table will match beautifully with hearty stews, grilled meats, steaks, vegetables or ripe cheese.

