

WINEMAKER: Jason Dodge

VARIETAL COMPOSITION

Cabernet Sauvignon, Malbec, Petite Sirah

APPELLATION: Monterey County

OAK AGING

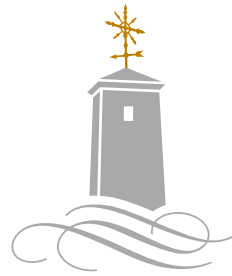
10 months, with a portion aged in new and used American oak bourbon barrels

TA: 5.9g/L

RS: 5.0g/L

PH: 3.6

ALCOHOL: 14.5%



ROBERT MONDAVI

PRIVATE SELECTION

BOURBON BARREL-AGED CABERNET SAUVIGNON MONTEREY COUNTY 2016

This Cabernet Sauvignon blends the craftsmanship of California winemaking with the Southern tradition of Bourbon Whiskey aging, resulting in an incredibly bold sensory expression. Deep, rich ruby red in color, it opens with concentrated aromas of blackberry cobbler, ripe dark berries, graham cracker, brown sugar, vanilla, milk chocolate, and toasty oak with notes of coffee and smoke. Flavors of ripe blackberry cobbler, blueberry pie, praline, sweet vanilla custard, brown sugar, caramel, and mocha, coffee, and smoke follow. Soft, chewy tannins and toasted oak round the wine out with a long, lush finish. A superb accompaniment to bourbon-glazed grilled ribs, a charcuterie board, hearty pasta dishes, strong cheeses, good friends, and outrageous stories.

2016 HARVEST

The 2016 growing season started out with some welcome winter rains. A fairly early bud break was followed by warm spring temperatures and a mild summer. The grapes ripened steadily and uniformly, producing fruit with ripe tannins, concentrated color, and complex flavors.

VITICULTURE

The grapes for our 2016 Bourbon Barrel-Aged Cabernet Sauvignon were sourced from Southern Monterey County in California's Central Coast growing region. Monterey County enjoys a long, relatively cool growing season with warm days and cool nights that provide ideal ripening conditions for grapes to develop complex flavors and deep, concentrated color. The grapes were harvested at night and in the early morning to preserve ideal acidity and sugar levels. Harvest ran from September through October 2016.

WINEMAKING

We start our unique process with Cabernet Sauvignon grapes carefully picked at the peak of ripeness from Monterey County vineyards. The wine is then aged and blended to deliver exceptional fruit flavors and complexity. Next, a portion of the blend is selected to be aged for an additional three months in a combination of new and used Bourbon Whiskey barrels. Our new barrels give the wine a deep, rich, toasty flavor. The used barrels, from a world-renowned Kentucky distillery, add vanilla aromas and dried herbal notes.