

# THREE FINGER JACK

## LIMITED RELEASE RUM BARREL RED WINE BLEND

LODI · CALIFORNIA · 2019

Inspired by the daring character of this legendary outlaw who roamed the Sierra foothills of California during the Gold Rush days in search of riches.

This wine boasts immense structure worthy of Jack's name.

### TASTING NOTES

The 2019 vintage is a wine of distinction with a unique profile owing to the seasoned Rum Barrels used in the same tradition as artisan master distillers. The portion of the wine aged in Rum Barrels imparts lovely aromas and notes of baking spice, nutmeg and delicious campfire made smores. The balance of the wine, aged on French and American oak, offers luscious red fruit and boysenberry jam with notes of vanilla. The structure is savory with velvety tannins and a lingering finish.

### VINTAGE

The 2019 vintages was another great year for Lodi thanks to a near perfect growing season, ideal for producing high quality, elegant wines that are robust and full-bodied. Fruit development: from bud break through berry set progressed at a moderate pace, allowing the resulting fruit to be packed with brilliant, complex, and concentrated flavors.

### VITICULTURE

Situated 100 miles directly east of the San Francisco Bay at the edge of the San Joaquin/Sacramento River Delta, cool "delta breezes" provide the Lodi vineyards with a reliable, natural air conditioning throughout the growing season. This region has been grape growing since the 1850s and in most places, the soil is deep loam which is similar to the French Rhône region of Châteauneuf du Pape. Lodi is predominately a red wine growing region, with approximately two-thirds of the acreage dedicated to red varieties. Deep loam soils, warm days and cool nights are a natural match for varieties making a name in other parts of the world.

### WINEMAKING

The fruit was picked at the peak of flavor and tannin ripeness. Upon arrival to the winery, it was destemmed, placed into fermenters and allowed to soak for 24 hours. Following fermentation, the wine was then pressed and aged in a mix of seasoned Rum Barrels as well as French and American oak for a rich, toasty character. The base of this wine is Merlot and Syrah, bringing deep red fruit characteristics with a note of spice. A small amount of Petite Sirah adds subtle black pepper and savoriness. The perfect pairing to grilled flank steak and hearty BBQ.



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VINTAGE: 2019 | APPELLATION: LODI

VARIETAL COMPOSITION: 65.6% MERLOT, 22.5% SYRAH, 7.6% PETITE SIRAH, 4.3 OTHER RED VARIETALS | PH: 3.62 TOTAL ACID: 0.55 G/100ML | ALCOHOL BY VOLUME: 14.5%  
OAK AGING: A BLEND OF FRENCH AND AMERICAN OAK 8-10 MONTHS | A PORTION AGED IN RUM BARREL FOR ~2 MONTHS