

CIGAR BOURBON BARREL-AGED CABERNET SAUVIGNON

2018



BACKGROUND

When we say Cigar is a wine without a match, we mean there's no other wine like this big, bold Bourbon Barrel-Aged Cabernet Sauvignon designed with eye-catching packaging and a unique label. It is a powerful Cab that exudes confidence and elegance while balancing rich, ripe fruit. Cigar Bourbon Barrel-Aged Cabernet Sauvignon is the perfect wine for a steak dinner, BBQ or just a Tuesday night out with the guys.

APPELLATION

California

VINTAGE

Following a long growing season characterized by moderate temperatures throughout the spring and summer, California's 2018 harvest played out like a dream for winegrowers in regions across the state. Harvest began anywhere from 10 days to three weeks later than in 2017 and produced a vintage of exceptional quality, thanks to consistent growing conditions and cooler temperatures, which allowed the grapes to mature slowly.

TASTING NOTES

Dense, rich and jammy with scents of blackberry and vanilla and a long, mouth coating finish complimented by a hint of sweetness. The aged bourbon barrels impart a bolder and more intense character.

TECHNICAL DATA

Cooperage: Between 9 to 12 months of a mixture of French oak and then is finished with 3 months in barrels which were previously filled with bourbon that aged anywhere between 5 to 8 years.

Alcohol: 15%

TA: 6.1 g/L

pH: 3.66

