



## Varietal Information

97% Cabernet Sauvignon, 3% Petite Sirah

## Wine Attitude

Here at Ménage à Trois, we've been known to play the field. We adore Cabernet Sauvignon's smooth, confident style; we also fancy bourbon's smoky swagger. So, we decided that it was time to combine our profound love for wine with our passion for craft bourbon. It's not cheating, per se—just taking pleasure to new, unexpected heights. We implore you to step outside of your comfort zone and rebel—just a little—and discover Ménage à Trois Bourbon Barrel Cabernet Sauvignon.

## Vineyard and Winemaking

Our winemakers are legendary thrill seekers, always looking for new ways to tempt the palate. In their quest to create this distinctive twist on classic Cabernet Sauvignon, they sought grapes from select Alexander Valley Vineyards. This spectacular area of California's North Coast AVA is known for producing fruit with rich, soulful flavors and intense varietal character. To the Cabernet Sauvignon, they added a touch of Petite Sirah for balance. Afterwards, the juice was aged for three months in oak barrels previously used to craft 6 year-old Kentucky bourbon, lending a unique, indulgent flavor profile to the wine.

## Tasting Notes

Just when you thought Cabernet Sauvignon couldn't get any better, along comes Ménage à Trois Bourbon Barrel Cabernet Sauvignon. This limited release wine is inspired by the very best of California winemaking and traditional Kentucky craft distilling. With each sip, you'll discover how the process of bourbon barrel aging enhances the Cab's flavors and texture. Subtle notes of vanilla, brown sugar, smoke and spices meld with the full-bodied flavors of the wine for a truly indulgent experience. Aromas of berry cobbler lead to jammy blueberry and blackberry flavors cloaked in caramel and smoky spice on the palate. Beautifully structured with a rich mouthfeel and lingering finish, our Bourbon Barrel Cabernet Sauvignon takes your relationship with this classic grape to new, thrilling heights.

**ALCOHOL:** 14.8%

**TA:** 0.57 g/100ml

PH: 3.58

**RS**: 0.85 g/100ml

