



2017

Lodi, Calif.

Proprietary Red Blend

Barrel Bomb Proprietary Red is a blend of one of California's greatest grapes, Zinfandel, with one of it's up-and-coming star varieties with tons of potential, Tempranillo. The grapes are sourced from old vines in Lodi AVA in the Central Valley. Zinfandel provides the sturdy backbone to the blend as well as dark fruit and spice aromas, while the Tempranillo gives crucial balance of acidity, as well as earthy and savory flavors.

FRUIT SOURCING

50% Zinfandel, 50% Tempranillo

WINEMAKING

Aged 12 months in French & American Oak Barrels
Additional 90 days in Kentucky Bourbon Casks

STYLE

Heavy and rich flavors

ALC. BY VOL.

15%

PRECISION  WINE
CO. —