



2016 Federalist Bourbon Barrel-Aged Red Blend

In the spirit of American craftsmanship, our Red Blend embraces the uniquely American tradition of aging in charred bourbon barrels. Sourced from Mendocino County, The Federalist Bourbon Barrel-Aged Red Blend marries bright fruit with vanilla and rich smoky caramel.

Appellation:	Mendocino County
Varietals:	76% Merlot, 20% Cabernet Sauvignon, and 4% Carignane
Color:	Dark purple
Aroma:	Smoky and vanilla notes from the Bourbon barrels comes through along with spice, and bright fruit notes.
Taste:	The wine has a good entrance filling the mouth with bright Mendocino fruit and spiciness. The finish is smoky and smooth making this an uniquely complex wine.
Fermentation:	Different blocks were fermented separately to preserve ideal characteristics of each. Each block spends an average of 12 days on the skins.
Aging:	Aged 6 months in American oak barrels and finished 6 months in charred bourbon barrels.

Features

- Bold American brand that pays homage to Alexander Hamilton on our iconic eye-catching labels
- Pays tribute to our founding fathers, their contributions to shaping our country and their love of wine

Benefits

- High velocity, fast turning wine that drives trade-up and profits
- Wine has on-trend taste profile preferred by younger wine consumers
- Iconic, eye-catching packaging that is a natural choice to feature for U.S. holidays and drives trial and repeat purchase

Case: 12pk/750
UPC: 086891-08802-0
SCC: 10086891-08802-7

