

ADIRONDACK WINERY

Bourbon Barrel Cabernet Sauvignon "Bourbon Barrel Aged" - Cabernet Sauvignon

Appellation: New York

Vintage: 2022

Grape Varietal:
Cabernet Sauvignon

Aging: 9 months in American Oak Barrels

Alc. / Vol. 12%

Residual Sugar: 0%

Serving Temperature:
57° - 62°

Tasting Notes

Aged for 9 months in American Oak Bourbon Barrels that previously hosted American Oak Whiskey's Double Barrel Aged Bourbon, this Cabernet Sauvignon leads with the intense aromas of sweet vanilla, brown sugar, and spice tones imparted from the bourbon barrels. A medium-bodied wine, its earthy notes are marked with flavors of dark berry and light acidity ending with a subtly sweet, lingering soft finish.

Food Pairing Notes

Pair this wine with smoked or charred meat dishes, mushroom dishes, or dark chocolate desserts.

Label Image

A rapid stream flows through the foothills of Adirondack Park during the midst of peak foliage. (Photographer: Carl Heilman)

Winemaker Notes

We had the unique opportunity present itself to do a collaboration with American Oak Distillery in Bolton Landing towards the end of 2021. They loaned us a few of their bourbon barrels so we could do something fun and new. After some research and trials, we landed on filling those bourbon barrels with our 2021 Cab Sauv. We decided to go a little longer with our aging process (9 months total) in hopes of bringing out some stronger notes of vanilla, creamy caramel, and spice. The result features a balanced wine with characteristics of both our traditional Cab Sauv and our signature profile of bourbon, perfect for a night by a warm fireplace.

