

# THREE FINGER JACK

## Rum Barrel Aged Red Blend

[www.3fingerjack.com](http://www.3fingerjack.com)



VARIETALS	65% Merlot, 22% Syrah, 8% Petite Sirah, 5% Other red varietals
VINTAGE	2019
REGION	Lodi, California, USA
TECHNICAL DATA	Alcohol 14.5% Total Acidity 0.55g/l pH 3.62
APPEARANCE	Intense ruby red.
NOSE	The portion of the wine aged in Rum barrels imparts lovely aromas and notes of baking spice, nutmeg and campfire S'mores.
PALATE	The balance of the wine offers luscious red fruit and boysenberry jam with notes of vanilla. The structure is savory with velvety tannins and a lingering finish.
AGEING	Aged in a mix of French and American oak for 8-10 months with a portion of the wine seasoned in Rum barrels for 2 months.
PAIRING	The perfect pairing to grilled flank steak and hearty BBQ.
RATINGS	 
ORDER CODE	US45