

2016 HellHound Red

100% Cabernet Sauvignon Aged in Bourbon Barrels. HellHound is winemaker Brenda Lynch's chance to craft a big, bold, full bodied red wine. In 2016, her winemaking took this wine down a completely new path! At its core is ripe and delicious Cabernet Sauvignon from the Perotti Vineyard in Dry Creek Valley. In lieu of blending in other varietals for added flavors and complexity, she kept her 2016 Hell-Hound 100% Cabernet Sauvignon and finished the wines aging with 6 months in used Bourbon barrels.

2014 Vintage

Double Gold - Sonoma County Harvest Fair Silver - Orange County Fair Wine Competition

Brenda's Winemaking

HellHound gives me the ability each and every year to make a full flavored red wine based on Cabernet Sauvignon from one of my favorite vineyards, the Perotti Vineyard in Dry Creek Valley. I've been sourcing this Cabernet Sauvignon from this vineyard block since 2002, so I know the fruit very well.

In 2016, I dramatically changed the winemaking direction for this wine. I've always added other varietals to round out and compliment the Cabernet Sauvignon flavors and structures. In 2016, after a personal vacation to Kentucky and its Bourbon Trail, I feel in love with the oak contribution to Bourbon Whiskey. Why not add this flavor to my HellHound - it felt like the perfect match. I purchased 6 used bourbon barrels from a local craft distillery, Graton Distilling, here in Sonoma County, and finished aging my HellHound in these barrels. The smell of a used bourbon barrel is amazing—smoke, char, toasty, sweet vanilla, spice. I kept the 2016 HellHound in these barrels for 6 months before bottling. The 2016 vintage is charting a new course for HellHound that I am excited to pursue!

- Brenda Lynch

Tasting Notes

HellHound is by far our deepest, darkest red wine. Intense in aroma and flavor, it is full-bodied and mouthfilling in character. Black berry fruit and hints of herbs so typical of Cabernet Sauvignon, followed by the distinctive smoky and toasty aromas and flavors of aging 6 months in used bourbon barrels. HellHound still begs for grilled red meat. Picture a bone in ribeye steak with an ancho chile - coffee spice rub.



Information

Vintage:	2016
Appellation:	Sonoma County
Alcohol:	14.5%
Produced:	135 Cases
UPC:	8 50432 0000 2



YNC

1 U 7 >

Brenda Lynch

Brenda & Chris Lynch, Owners 9050 Windsor Road, Windsor, CA (707) 942-6180 muttlynch@aol.com www.muttlynchwinery.com