



2017 HellHound

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 HellHound 100% Cabernet Sauvignon and finished the wines aging with 6 months in used Bourbon barrels. Our 2017 vintage continues in this distinctive and decadent style.

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 and 2017, I have dramatically changed the winemaking direction for this wine. In the past, I have added other varietals to round out and complement 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 first start the wine's aging in 100% French oak, with a small portion new oak. Next, I purchase used bourbon barrels from a local craft distillery, Graton Distilling, here in Sonoma County, and finish aging my HellHound in these barrels. The smell of a used bourbon barrel is amazing - smoke, char, toasty, sweet vanilla, spice. I kept the 2017 HellHound Cabernet Sauvignon in these barrels for 6 months before bottling.

- Brenda Lynch

Tasting Notes

HellHound is by far our deepest, darkest red wine. Intense in aroma and flavor, it is full-bodied and mouth-filling 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: 2017
Appellation: Sonoma County
Alcohol: 14.3%



Brenda Lynch

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