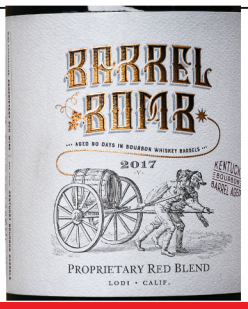
BEST VALUE WINES TRI-VIN IMPORTS, INC.



BARREL BOMB LODI RED

Barrel Bomb is a masterfully crafted blend using a selection of fruit from the Lodi Area. The grapes were harvested at optimal ripeness, fermented in stainless steel then aged for 12 months in combination of French & American Oak barrels. The wine was then aged for an additional 90 days in once used Kentucky Bourbon casks. The final blend exhibits heavy and rich flavors of vanilla, licorice and oak.

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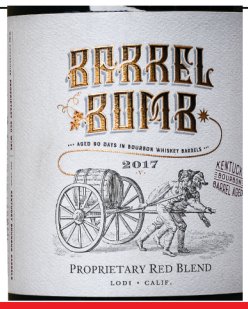

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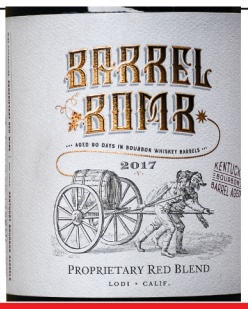

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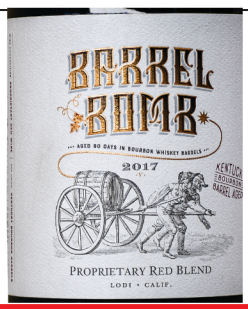

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