

TIME - RELEASE I

Varietal Composition 100% Estate Cabernet Sauvignon

> Appellation Napa Valley

Cellaring: Vertical Blend of 05, 06, 07 in French Oak 120 gal Punchoens

> Production 24 cases

Final Chemistry

TA: 7.3g/L pH: 3.64 Alcohol: 14.6% Residual Sugar: 0.04%

Bottled January 29th, 2010

Released October 4th, 2010

Price \$175.00

Sensory Profile

The best qualities of both young and aged Cabernet Sauvignon. Aromas of dried currants and licorice, floral notes of an English Garden: a medley of lavender, sage, thyme and a hint of violets. Youthful berry fruit lies beneath the more outward floral expression. On the palate, the wine is at once firm yet supple and sensual. It is brimming with flavors of wild berries, cassis, and pomegranate, followed by savory notes of mocha, vanillin, and round chewy tannins. Sandalwood and Indian spice aromatics linger in the finish.