

## TIME - RELEASE IV

Varietal Composition 100% Estate Cabernet Sauvignon

Appellation

Cellaring:

Vertical Blend of 2005 through 2012 Cabernet in French Oak 120 gal Punchoens

> Production 50 cases

Final Chemistry

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

**Bottled** September 13th, 2013

**Released** November 4th, 2013

**Price** \$175.00

## **Sensory Profile**

The best qualities of both young and aged Cabernet Sauvignon. A complex and dazzling array of aromatics! Chocolate covered raspberries, mocha, dried cherries, deep blackberry fruit and tea. The palate is long and elegant with an enticing mix of youthful and developed flavors.