

# Porter

FAMILY VINEYARDS

## TIME - RELEASE VII

### Varietal Composition

100% Estate  
Cabernet Sauvignon

### Final Chemistry

TA: 6.3g/L    pH: 3.64  
Alcohol: 14.6%  
Residual Sugar: 0.04%

### Appellation

Coombsville

### Bottled

September 6th, 2016

### Cellaring:

Vertical Blend of 2005  
through 2015 Cabernet in  
French Oak 120 gal Punchoens

### Released

November 28th, 2016

### Production

50 cases

## 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.