

Porter

FAMILY VINEYARDS

TIME - RELEASE X

Varietal Composition

100% Estate
Cabernet Sauvignon

Final Chemistry

TA: 6.5g/L pH: 3.66
Alcohol: 14.7%
Residual Sugar: 0.02%

Appellation

Coombsville

Bottled

September 4th, 2019

Cellaring:

Vertical Blend of 2005
through 2018 Cabernet in
French Oak 120 gal Punchoens

Released

November 18th, 2019

Production

60 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.