



## TIME RELEASE XIV



**Varietal Composition:**  
*100% Cabernet Sauvignon*

**Appellation:**  
*Coombsville*

**Final Chemistry:**  
*TA: 5.7g/L*  
*pH: 3.75*  
*Alcohol: 14.7%*  
*Residual Sugar: 0.02%*

**Cellaring:**  
*Vertical Blend of 2005*  
*through 2022 Cabernet Sauvignon*  
*in French Oak*  
*120 gal Punchoens*

**Production:**  
*75 Cases*

**Bottled:**  
*August 30th, 2023*

**Released:**  
*November 13th, 2023*

*Time (noun) /tīm/: the indefinite continued progress of existence and events in the past, present, and future regarded as a whole*

*The literal definition of “solera” is a base, or a foundation of support. Solera is a process for aging liquids, such as wine, by fractional blending in a way that the finished product is a mixture of ages, with the average age gradually increasing as the process continues over many years.*

*Time is a magical blend of multiple, consecutive vintages of estate-grown reserve Cabernet Sauvignon that captures in a single bottle the subtle nuances of time-aged wines with the fruity exuberance of young wines. Each bottling will carry with it the essence of all the vintages that came before.*

*As Time ages, following it's release, the youthful characteristics will slowly fade being replaced by the subtle bouquet nuances of violet, cedar, leather and tobacco with a palate of silky and delicate tannins.*

