



TIME RELEASE XV



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 2023 Cabernet Sauvignon
in French Oak
120 gal Punchoens

Production:
75 Cases

Bottled:
September 4th, 2024

Released:
November 11th, 2024

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 its 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.

