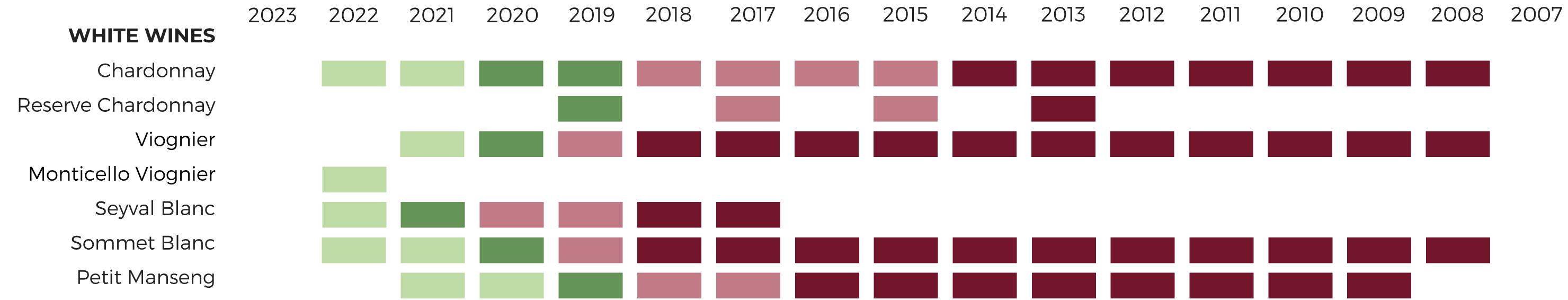


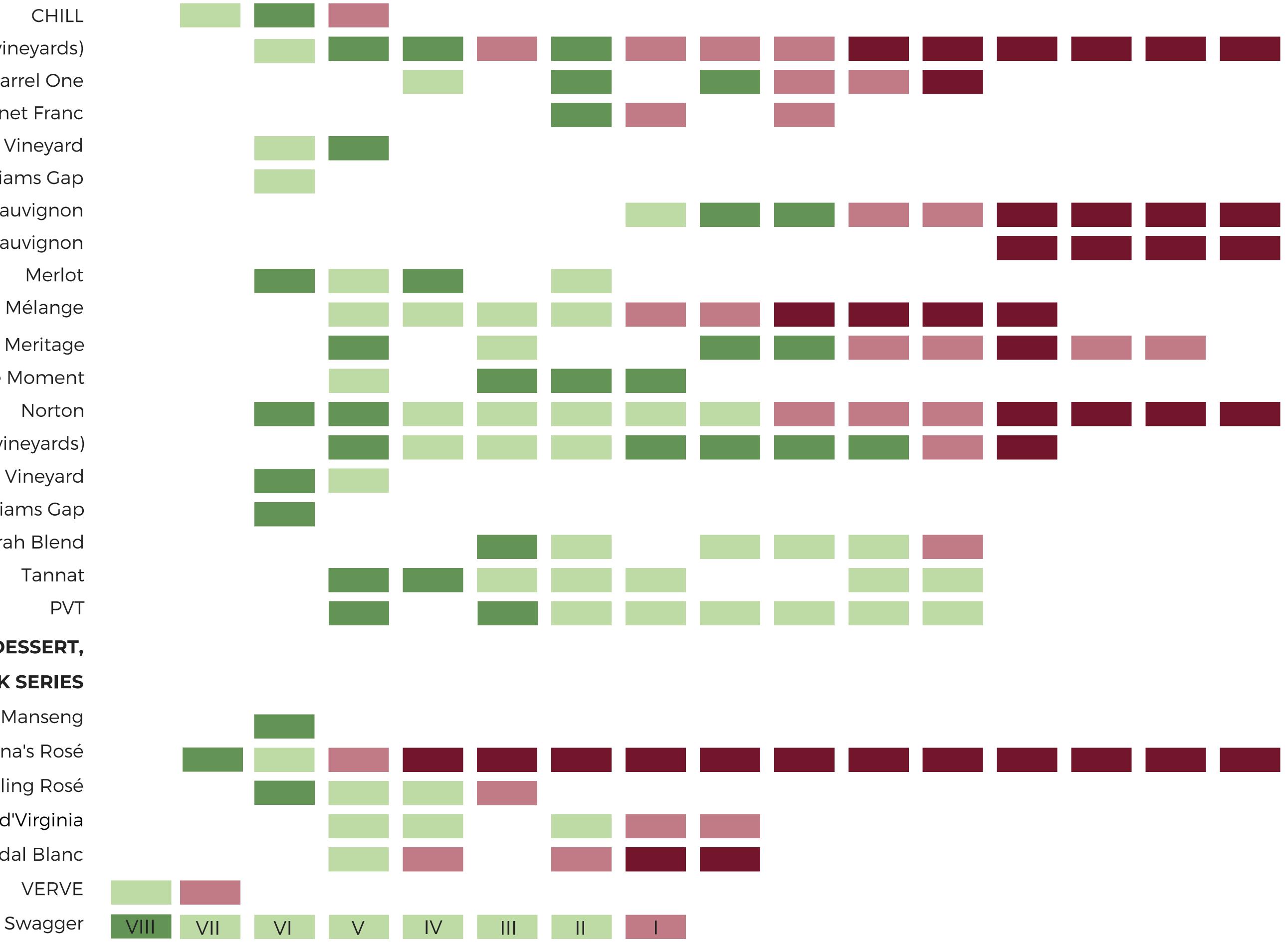
Have you been aging a special bottle of Paradise Springs wine in anticipation of the perfect opportunity to drink it? This Vintage Chart is not based on exact science, however it is designed to help you better organize your cellar and enjoy our wines the way they were intended.











Cabernet Franc (multiple vineyards) Barrel One Reserve Cabernet Franc Cabernet Franc, Brown Bear Vineyard Cabernet Franc, Williams Gap Cabernet Sauvignon Reserve Cabernet Sauvignon Merlot Mélange Meritage The Moment Norton Petit Verdot (multiple vineyards)

PV, Brown Bear Vineyard

PV, Williams Gap

Syrah/Syrah Blend

Tannat

## ROSÉ, ORANGE, SPARKLING, DESSERT,

## **ALTERNATIVE CASK SERIES**

Concrete Petit Manseng Nana's Rosé Aprés Sparkling Rosé L'Orange d'Virginia Late Harvest Vidal Blanc VERVE

The science

Wine aging is not an exact science, contrary to popular opinion. In reality, it is an often romanticized aspect of wine appreciation. That being said, complex chemical reactions do take place during the lifespan of a bottle of wine, continually altering aroma, color,

Chart Key





mouthfeel and taste. Aging a bottle of wine doesn't necessarily make

it better, but it will affect the taste in a way that most drinkers will find

pleasant. Factors such as varietal, region and winemaking style all

affect the ability of a wine to age. The quality of an aged wine even

varies from bottle to bottle, each uniquely affected by storage,

temperature and the quality of the bottle and cork.



Ready, at peak maturity

Drinkable, may be past peak

Mature, may be in decline