

Porter

FAMILY VINEYARDS

2014 ESTATE SYRAH



Varietal Composition:

100% Syrah

Appellation:

Coombsville

Final Chemistry:

TA: 6.1g/L

pH: 3.73

Alcohol: 14.5%

Residual Sugar: 0.02%

Cellaring:

14 months in 50% new French oak

Production:

196 Cases

Bottled:

January 19th, 2016

Released:

October 25th, 2016

Growing Season

Two thousand fourteen was the third year of the drought cycle; however, it began with adequate soil moisture supported by well-timed rains resulting in an overall pleasant growing season. Warm and moderate weather with plenty of sun ripened grapes completely and made this an early budding and early harvesting vintage. Similar to the last two vintages, this year gave us an average sized crop with this one yielding soft, hedonistic wines that showed delicious fruit very early on.

Winemaking

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. Two thirds of the grapes were destemmed, and the rest were fermented as whole clusters. A five day cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days, depending on how the wine tasted, to extract the best tannins from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

Floral notes of lavender and violets jump out of the glass accompanied by hints of blood orange and allspice. Juicy blueberries and blackberry jam coat the palate framed by black olive, white pepper and coffee notes. The marvelous mouthfeel combines a vibrant acidity with opulent, smooth tannins. This wine will continue to develop for 7-12 years.

