

Porter

FAMILY VINEYARDS

2016 CAVE DWELLERS BLEND



Varietal Composition:
66% Cabernet Sauvignon
34% Syrah

Appellation:
Coombsville

Final Chemistry:

TA: 6.3g/L

pH: 3.73

Alcohol: 14.6%

Residual Sugar: 0.02%

Cellaring:
22 months in 75% new French oak

Production:
540 Cases

Bottled:
September 5th, 2018

Released:
October 21st, 2019

Growing Season

The fruit looked stunning this year! Crop levels were light once again due to five years of drought; however, the quality was amazing. Fortunately we did not suffer from any considerable heat spikes in 2016, which held back vine stress and yielded loose clusters with perfect berry size and highly concentrated flavors. Mother Nature has given us a fifth consecutive vintage of stellar quality in our Coombsville estate property.

Winemaking

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour 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 lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

Opulent dark fruit, blackberry, peat moss and juniper flavors mirror the aromas that jump off the glass. This blend is powerful and spicy, displaying a nice length and a tightly wound structure that reveals the promise of greater things to come. Drink at release or enjoy its evolution over the next 4 - 10 years.

