

# Porter

FAMILY VINEYARDS

## 2016 SANDPIPER RED



**Varietal Composition:**  
57% Merlot / 38% Cabernet Sauvignon  
3% Cabernet Franc / 2% Malbec

**Appellation:**  
Coombsville

**Final Chemistry:**

**TA: 5.9g/L**

**pH: 3.65**

**Alcohol: 14.6%**

**Residual Sugar: 0.02%**

**Cellaring:**  
22 months in 75% new French oak

**Production:**  
575 Cases

**Bottled:**  
September 5th, 2018

**Released:**  
March 18th, 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**

Generous aromas of plum, cocoa, spice and anise combined with subtle notes of earth and licorice. Juicy fruit, soft and round on the palate with cranberry, strawberry and chocolate notes. As it opens in the glass, deeper notes of blackberry and cassis join the medley of flavor. A forward and appealing wine for earlier consumption or ageing for 3 to 5 years.

