



## 2020 ATLAS PEAK CABERNET



**Varietal Composition:**  
*100% Cabernet Sauvignon*

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

**Appellation:**  
*Atlas Peak*

**Production:**  
*426 Cases*

**Final Chemistry:**

*TA: 4.7g/L*

*pH: 3.98*

*Alcohol: 14.7%*

*Residual Sugar: 0.02%*

**Bottled:**  
*August 24th, 2022*

**Released:**  
*March 13th, 2023*

### ***Growing Season***

The 2020 season started with a rather warm and dry winter, late rains and cold weather surprised us at the end of March. While the spring was mild and sunny, leading to a heavy fruit set, the summer brought very cool mornings coupled with extremely warm days. Heat spikes helped move the harvest forward and most of our fruit was picked a full two weeks ahead of the normal schedule. Our new vines gifted us with their first year of full production and the quality is superb!

### ***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***

Blackberry, Indian spice and toffee aromatics combine beautifully with more gentle notes of cola, anise root and orange spice tea. The palate displays full body richness and well-structured tannins, characteristic of mountain fruit Cabernet Sauvignon. Drink at release or enjoy its evolution over the next 10 to 15 years.



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