



2020 ESTATE SYRAH



Varietal Composition:

100% Syrah

Cellaring:

14 months in 50% new French oak

Appellation:

Coombsville

Production:

254 Cases

Final Chemistry:

TA: 5.7g/L

pH: 3.94

Bottled:

January 27th, 2022

Alcohol: 14.4%

Residual Sugar: 0.02%

Released:

October 17th, 2022

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. 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

Reminiscent of a classic Côte-Rôtie from the Northern Rhone Valley in France. Incredibly expressive with savory aromas of cured meat, allspice and sage. The palate is bright and spicy with notes of boysenberry, peppercorn and black olives. This wine will develop and age beautifully for the next 7-10 years.



Porter Family Vineyards ♦ 1189 Green Valley Road, Napa CA 94558
707-927-0765 ♦ www.PorterFamilyVineyards.com