

Porter

FAMILY VINEYARDS

2013 FAMILY BLEND



Varietal Composition:
70% Cabernet Sauvignon
30% Petit Verdot

Appellation:
Coombsville

Final Chemistry:
TA: 5.9g/L
pH: 3.96
Alcohol: 14.4%
Residual Sugar: 0.02%

Cellaring:
22 months in 75% new French oak

Production:
395 Cases

Bottled:
January 19th, 2016

Released:
October 23rd, 2017

Growing Season

The season was marked by healthy winter rains, followed by a spring with ideal bloom conditions, which provided a uniform fruit set. A summer of consistent temperatures and a late season warmth ensured nice ripe tannin and color development. The berry size turned out to be smaller than usual, and therefore the wines are more intense, dense and rich. This is the vintage you want to stash for as long as your patience permits.

Winemaking

All fermentations were conducted in small, two ton fermenters filled by gravity. A three day cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched down 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

A more singular expression of spice and herbs characterizes the perfume of the 2013 blend. The palate mirrors the spiciness of the aromas and expresses the generous mid-palate for which Petite Verdot is known for. The firm structure exhibits the dominant characteristic of the vintage.

