

# Porter

FAMILY VINEYARDS

## 2014 BARRE AZURE



**Varietal Composition:**  
27% Cabernet Franc / 24% Merlot  
24% Cabernet Sauvignon  
24% Malbec / 1% Petit Verdot

**Appellation:**  
Coombsville

**Final Chemistry:**  
TA: 5.9g/L  
pH: 3.61  
Alcohol: 14.7%  
Residual Sugar: 0.02%

**Cellaring:**  
22 months in 50% new French oak

**Production:**  
200 Cases

**Bottled:**  
September 6th, 2016

**Released:**  
March 20th, 2017

### **Growing Season**

Two thousand fourteen was the third year of the drought cycle; however, it began with adequate soil moisture supported by well-timed rains resulting in an overall pleasant growing season. Warm and moderate weather with plenty of sun ripened grapes completely and made this an early budding and early harvesting vintage. Similar to the last two vintages, this year gave us an average sized crop with this one yielding soft, hedonistic wines that showed delicious fruit very early on.

### **Winemaking**

The grapes were harvested throughout the months of September and October. All fermentations were conducted in small, two ton fermenters filled by gravity. 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**

Plum, cherry pie, and anise fill the nose with spicy and expressive aromas. On the palate, lavish flavors of rhubarb and cherries glide down the tongue, ascending into an elegant finish. This wine has been made in a style to age for years to come and will mature nicely for 14-20 years. Best enjoyed with red meats, and good company.

