

Porter

FAMILY VINEYARDS

2014 FAMILY BLEND



Varietal Composition:
56% Cabernet Sauvignon
42% Syrah / 2% Malbec

Cellaring:
22 months in 75% new French oak

Appellation:
Coombsville

Production:
145 Cases

Final Chemistry:
TA: 6.1g/L
pH: 3.63
Alcohol: 14.3%
Residual Sugar: 0.02%

Bottled:
January 27th, 2017

Released:
March 19th, 2018

Growing Season

For the third consecutive year 2014 was hot and dry. Thankfully, our vineyard retained adequate soil moisture, supported by well-timed winter rains, resulting in an overall successful growing season. Warm and moderate temperatures, coupled with plenty of sunshine, ripened grapes to full maturity and led to an early budding and early harvesting vintage. Similar to the last two vintages, this year gave us an average sized crop yielding soft, hedonistic wines that showed delicious fruit characteristics very early on.

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

Subtle notes of earth and spice with currants, licorice, forest floor, and mushroom conspire to define a remarkably complex wine with dominant red fruit, and dusty tannins. Super versatile at the table, this wine will continue to round out over time showing even more underlying depth.

