

# Porter

FAMILY VINEYARDS

## 2014 SANDPIPER RED



**Varietal Composition:**  
54% Cabernet Sauvignon  
27% Malbec / 19% Merlot

**Appellation:**  
Coombsville

**Final Chemistry:**

**TA: 5.9g/L**

**pH: 3.64**

**Alcohol: 14.5%**

**Residual Sugar: 0.02%**

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

**Production:**  
500 Cases

**Bottled:**  
September 6th, 2016

**Released:**  
March 20th, 2017

### **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**

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**

Gratifying expressions of chocolate, cassis, and blackberry bramble aromatics introduce this firmly structured red blend. Round tannins coat your palate with cherry, raspberry, and plum flavors. Pairs wonderfully with turkey, pork, and beef dishes

