

Porter

FAMILY VINEYARDS

2015 ESTATE CABERNET SAUVIGNON



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 100% new French oak

Appellation:
Coombsville

Production:
200 Cases

Final Chemistry:

TA: 5.9g/L

pH: 3.71

Alcohol: 14.8%

Residual Sugar: 0.02%

Bottled:
September 5th, 2017

Released:
October 22nd, 2018

Growing Season

This harvest was one of the earliest on record in Napa Valley. The season started out with unseasonably warm temperatures in the late winter and early spring, resulting in an early bud break and bloom. Cool temperatures in May during flowering caused uneven fruit set which handed out a much smaller crop in 2015. Heat and rain drove a fast and furious harvest in our vineyards and even though the yields were low, the concentration of flavors was phenomenal.

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

A densely flavored and layered vintage from our Estate Cabernet. It greets the palate with blackberry pie, an opulent mid-palate and round chewy tannins. Hints of currant, black pepper, cedar, cocoa and red berry fruit add to the layered depth of the wine. It's ample tannin and tightly wound structure reveal the promise of greater things to come. Drink at release or enjoy its evolution over the next 4 -12 years.

