

Porter

FAMILY VINEYARDS

2015 ATLAS PEAK CABERNET



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 75% new French oak

Appellation:
Atlas Peak

Production:
145 Cases

Final Chemistry:

TA: 6.1g/L

pH: 3.58

Alcohol: 14.6%

Residual Sugar: 0.02%

Bottled:
September 6th, 2017

Released:
March 19th, 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

Nuanced aromatics join a harmonious presentation of blackberries, dark chocolate, hoisin sauce, currants and allspice greet the palate. It is approachable and inviting even while hinting of greater depth to come. Ample grip drives the wine home and bodes well for aging, leaving behind a mouthwatering umami taste in the finish. Enjoy at release or over the next 5 - 10 years.

