

Porter

FAMILY VINEYARDS

2015 BARRE AZURE



Varietal Composition:
31% Malbec / 27% Cabernet Sauvignon
25% Merlot / 16% Cab Franc /
1% Petit Verdot

Appellation:
Coombsville

Final Chemistry:
TA: 6.1g/L
pH: 3.69
Alcohol: 14.7%
Residual Sugar: 0.02%

Cellaring:
22 months in 50% new French oak

Production:
226 Cases

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

Forward and flashy, the 2015 Barre Azure has its juicy, lush fruit on full display. Complex layers showcase blueberry, cola and aromas with a broad, round, soft and approachable texture. Further rewards of huckleberry, bright black cherry, pomegranate, reveal its ripe and balanced character.

