

# Porter

FAMILY VINEYARDS

## 2015 FAMILY BLEND



**Varietal Composition:**  
87% Cabernet Sauvignon  
8% Petit Verdot / 3% Merlot  
2% Cabernet Franc

**Appellation:**  
Coombsville

**Final Chemistry:**  
TA: 6.2g/L  
pH: 3.8  
Alcohol: 14.1%  
Residual Sugar: 0.02%

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

**Production:**  
230 Cases

**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**

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**

This blend harmonizes the Bordeaux varieties with a decided emphasis on Petite Verdot as illustrated by its mid palate structure. Beautiful spice combined with currants, tea, blackberry and cocoa greet you on the nose. The palate is firm with hints of earth and cassis. Enjoy with red sauces and hearty fare. Drink at release or enjoy its evolution over the next 4 -7 years.

