

# Porter

FAMILY VINEYARDS

## 2015 ESTATE SYRAH



**Varietal Composition:**

**100% Syrah**

**Appellation:**

**Coombsville**

**Final Chemistry:**

**TA: 5.9g/L**

**pH: 3.96**

**Alcohol: 14.7%**

**Residual Sugar: 0.02%**

**Cellaring:**

**14 months in 50% new French oak**

**Production:**

**123 Cases**

**Bottled:**

**January 27th, 2017**

**Released:**

**October 23rd, 2017**

### **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. Two thirds of the grapes were destemmed, and the rest were fermented as whole clusters. A five day 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, depending on how the wine tasted, to extract the best tannins from the fruit and avoid the harsher, late-extracted tannins.

### **Sensory Profile**

Racy exotic aromas with layers of peppercorn, floral rosemary, fresh herbs, and chewy “Italian-like” tannins. Patience will continue to reward those who can wait as the palate gradually becomes more and more opulent.

