

Porter

FAMILY VINEYARDS

2016 FAMILY BLEND



Varietal Composition:

54% Merlot / 39% Cabernet Sauvignon
7% Petit Verdot

Appellation:
Coombsville

Final Chemistry:

TA: 5.9g/L
pH: 3.7
Alcohol: 14.1%
Residual Sugar: 0.02%

Cellaring:

22 months in 75% new French oak

Production:

285 Cases

Bottled:

September 6th, 2018

Released:

October 21st, 2019

Growing Season

The fruit looked stunning this year! Crop levels were light once again due to five years of drought; however, the quality was amazing. Fortunately we did not suffer from any considerable heat spikes in 2016, which held back vine stress and yielded loose clusters with perfect berry size and highly concentrated flavors. Mother Nature has given us a fifth consecutive vintage of stellar quality in our Coombsville estate property.

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 Merlot-based blend will greet you with aromas of cherry glaze, boysenberry fruit and cassis. Earthy tones, menthol and leather add to its complexity. On the palate the tannins are firm and well structured framed by a lively acidity providing a nice structure and future potential though the wine is drinking beautifully at release. Enjoy now or cellar over the next 5 - 10 years.

