



2016 ESTATE SYRAH



Varietal Composition:
100% Syrah

Appellation:
Coombsville

Final Chemistry:

TA: 6.7g/L

pH: 3.8

Alcohol: 14.3%

Residual Sugar: 0.02%

Cellaring:

14 months in 50% new French oak

Production:

290 Cases

Bottled:

February 8th, 2018

Released:

October 22nd, 2018

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

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

At first glance, the 2016 Syrah is an elegant and exotic wine with very expressive aromatics: white pepper, blood orange, lavender, leather and black tea. Hints of incense, fennel and potpourri spice blend into the complex nose. On the palate it echos the spice notes with more dense blackberry pie, fine tannins, and a round opulent mid-palate. A Syrah style much more in tune with Northern Rhone than one might expect from the New World. This wine will develop and age nicely for 5-10 years.



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