

# Porter

FAMILY VINEYARDS

## 2016 BARRE AZURE



### **Varietal Composition:**

**30% Cabernet Sauvignon / 28% Malbec  
27% Merlot / 14% Cabernet Franc  
1% Petit Verdot**

**Appellation:  
Coombsville**

### **Final Chemistry:**

**TA: 6g/L  
pH: 3.66  
Alcohol: 14.7%  
Residual Sugar: 0.02%**

### **Cellaring:**

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

### **Production:**

**300 Cases**

### **Bottled:**

**September 5th, 2018**

### **Released:**

**March 18th, 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**

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**

Opulent fruit with underlying grip define this edition of Barre Azure. Flavors echo the aromas of deep blueberry reduction sauce, plum and a very viscous texture on the palate. Its depth of youthful fruit hides its structure but make no mistake, this wine can be appreciated now or enjoyed for years to come as additional layers surface to the forefront.

