

# Porter

FAMILY VINEYARDS

## 2016 ROSÉ



**Varietal Composition:**

**100% Syrah**

**Appellation:**

**Coombsville**

**Final Chemistry:**

**TA: 6.9g/L**

**pH: 3.16**

**Alcohol: 13.8%**

**Residual Sugar: 0.02%**

**Production:**

**160 Cases**

**Bottled:**

**January 27th, 2017**

**Released:**

**March 20th, 2017**

**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**

Whole cluster pressed, our Syrah was fermented in 2-ton stainless steel tanks. The lees were stirred daily for the first couple of weeks to increase mouthfeel perception and the fermentation culminated in hand selected neutral barrels.

**Sensory Profile**

Outstanding aromas of strawberries and orange zest emerge once opened. Lush peach flavors entice one's attention, and bright acidity keeps you coming back for more. Certainly a summer's delight to be enjoyed as a starter with a lightly-dressed salad appetizer or a seafood main course.

