

Porter

FAMILY VINEYARDS

2017 BARRE AZURE



Varietal Composition:

35% Cabernet Sauvignon / 35% Merlot
20% Malbec / 9% Cabernet Franc
1% Petit Verdot

Appellation:
Coombsville

Final Chemistry:

TA: 6.2g/L
pH: 3.64
Alcohol: 14.7%
Residual Sugar: 0.02%

Cellaring:

22 months in 50% new French oak

Production:

455 Cases

Bottled:

September 4th, 2019

Released:

March 16th, 2020

Growing Season

The 2017 growing season encountered a series of dramatic changes starting with 180% of the average annual rainfall and some hail in February to one of the best fruit sets in years. We experienced weeks of cool, foggy mornings in the summer alongside record high temperatures towards the end of the season. These conditions resulted in a much shorter vintage with all our wines fermenting in the cave by mid-October. Crops were small but the quality is superb!

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

Deep and luscious, this Bordeaux-style blend showcases exotic notes of sandalwood, Indian spices, green tea and bittersweet chocolate. The palate offers a forward, fleshy texture and an elegant long finish. Enjoy now or cellar for the next 15-20 years.

