

Porter

FAMILY VINEYARDS

2018 BARRE AZURE



Varietal Composition:

40% Cabernet Sauvignon / 26% Merlot
17% Malbec / 11% Cabernet Franc
6% Petit Verdot

Appellation:
Coombsville

Final Chemistry:

TA: 5.8g/L
pH: 3.71
Alcohol: 14.6%
Residual Sugar: 0.02%

Cellaring:

22 months in 50% new French oak

Production:

415 Cases

Bottled:

September 10th, 2020

Released:

March 15th, 2021

Growing Season

After a few years of early picking in Napa Valley, the 2018 harvest was a “classic”. Mother Nature gifted us a picture perfect growing season starting with sufficient rains in the winter, mild spring temperatures and a summer filled with sunshine. After a turbulent 2017, patience was crucial this year with the last of our fruit hanging strong until the first week of November. This vintage was the winemaker’s dream: a long, slow-paced harvest with incredible yields and exceptional quality.

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

Decadent, harmonious and juicy. This Bordeaux-style blend displays notes of blueberries, dark chocolate and cinnamon. Its lovely texture combined with well integrated dusty tannins create a wine that is extremely approachable when young, with the potential to develop nicely in years to come. Cellar through 2040.

