

Porter

FAMILY VINEYARDS

2018 SANDPIPER RED



Varietal Composition:
51% Merlot / 42% Cabernet Sauvignon
7% Malbec

Appellation:
Napa Valley

Final Chemistry:

TA: 5.6g/L

pH: 3.7

Alcohol: 14.6%

Residual Sugar: 0.02%

Cellaring:
22 months in 75% new French oak

Production:
500 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

A lovely bouquet of violets, baked cherry pie and cedar integrates effortlessly with deep flavors of ripe plum, bing cherry and spice. Juicy and vibrant on the palate, this wine reveals a silky texture and a lengthy finish. Although well balanced upon release, those with patience will be rewarded. Best in the 3 to 7 year range.

