

Porter

FAMILY VINEYARDS

2018 ROSÉ



Varietal Composition:
70% Pinot Noir / 15% Syrah
15% Grenache

Production:
200 Cases

Appellation:
Coombsville

Bottled:
January 30th, 2019

Final Chemistry:

TA: 7g/L

pH: 3.41

Alcohol: 13.9%

Residual Sugar: 0.02%

Released:
March 18th, 2019

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

Whole cluster pressed, our fruit 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

A lively and refreshing rosé with delicate floral aromas. Notes of raspberry, strawberry, guava and watermelon are accented with hints of fresh mint leaf and tangerine. Great for summer outings, pairs well with fresh seafood and light appetizers.

