



2019 ATLAS PEAK CABERNET



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 75% new French oak

Appellation:
Atlas Peak

Production:
338 Cases

Final Chemistry:

TA: 5.6g/L

pH: 3.69

Alcohol: 14.7%

Residual Sugar: 0.02%

Bottled:
August 25th, 2021

Released:
March 15th, 2022

Growing Season

The growing season began with heavy rains that extended until late April, invigorating our cover crops and replenishing our soils. Warm sunny days coupled with cool nights allowed the 2019 harvest to develop at a steady rate with no major challenges. These mild conditions were ideal for our vines to slow down the ripening and preserve their freshness and acidity. Another stellar vintage where the winemaker lets the vineyard express itself.

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 deep and brooding Cabernet from the mountain site with layers of blackberry pie, dark chocolate and coffee. Hints of pie cherry and cassis in the finish. Fleshy and textural if somewhat tight, will benefit from additional or decant for near term enjoyment.



Porter Family Vineyards ♦ 1189 Green Valley Road, Napa CA 94558
707-927-0765 ♦ www.PorterFamilyVineyards.com