

Porter

FAMILY VINEYARDS

2019 MERLOT



Varietal Composition:
75% Merlot / 22% Cabernet Sauvignon
3% Malbec

Appellation:
Coombsville

Final Chemistry:

TA: 5.2g/L

pH: 3.7

Alcohol: 14.6%

Residual Sugar: 0.02%

Cellaring:
22 months in 75% new French oak

Production:
145 Cases

Bottled:
August 25th, 2021

Released:
March 11th, 2024

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 down 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 cherry compote and ripe plum will greet you as soon as you pour yourself a glass. Complexity is added by hints of cinnamon, baking spices, and wet earth, enhancing the beauty of this Merlot. Its soft tannins accentuate a luxurious, lingering finish. Enjoyable now and will develop nicely in the next 5-10 years.

