

Porter

FAMILY VINEYARDS

2019 BARRE AZURE



Varietal Composition:

55% Cabernet Sauvignon / 17% Merlot
18% Malbec / 5% Cabernet Franc
5% Petit Verdot

Appellation:
Coombsville

Final Chemistry:

TA: 5.7g/L
pH: 3.76
Alcohol: 14.6%
Residual Sugar: 0.02%

Cellaring:

22 months in 50% new French oak

Production:

422 Cases

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

The 2019 Barre Azure is loaded with juicy blueberry fruit, and fruit compote, lush and opulent with immediate approachability. Finishes soft and broad with hints of cocoa, grape jelly, and allspice.

