

Porter

FAMILY VINEYARDS

2019 ROSÉ



Varietal Composition:
71% Pinot Noir / 15% Grenache
14% Syrah

Production:
280 Cases

Appellation:
Coombsville

Bottled:
January 28th, 2020

Final Chemistry:
TA: 6.3g/L
pH: 3.36
Alcohol: 14.1%
Residual Sugar: 0.02%

Released:
March 16th, 2020

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

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

Brimming with aromas of fresh strawberries, mouthwatering watermelon and raspberries, this Rose tastes like summer! An exciting, vibrant and juicy wine that will be the perfect addition to beach outings or pool parties. Ready to enjoy now.

