

Porter

FAMILY VINEYARDS

2020 BARRE AZURE



Varietal Composition:

43% Merlot / 32% Cabernet Sauvignon
20% Malbec / 3% Petit Verdot
2% Cabernet Franc

Appellation:
Coombsville

Final Chemistry:

TA: 5.3g/L
pH: 3.71
Alcohol: 14.6%
Residual Sugar: 0.02%

Cellaring:

22 months in 50% new French oak

Production:

382 Cases

Bottled:

August 24th, 2022

Released:

March 13th, 2023

Growing Season

The 2020 season started with a rather warm and dry winter, late rains and cold weather surprised us at the end of March. While the spring was mild and sunny, leading to a heavy fruit set, the summer brought very cool mornings coupled with extremely warm days. Heat spikes helped move the harvest forward and most of our fruit was picked a full two weeks ahead of the normal schedule. Our new vines gifted us with their first year of full production and the quality is superb!

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

Flavors of huckleberry pie, blueberry and pomegranate intermingle seamlessly with aromas of sweet vanilla and tobacco. Firm tannins in the mid-palate combined with a rich texture linger into a long, vibrant finish. Enjoy now or age for the next 10 to 15 years.

