

Porter

FAMILY VINEYARDS

2020 CAVE DWELLERS BLEND



Varietal Composition:
60% Cabernet Sauvignon
32% Syrah / 8% Petit Verdot

Appellation:
Coombsville

Final Chemistry:

TA: 4.9g/L

pH: 3.98

Alcohol: 14.7%

Residual Sugar: 0.02%

Cellaring:
22 months in 75% new French oak

Production:
241 Cases

Bottled:
August 24th, 2022

Released:
October 16th, 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

This artful blend offers deep and brooding aromas of fresh black pepper, lavender and blood orange. On the palate it is broad and savory with flavors of blackberry fruit, cassis and hints of leather and allspice. A rich and bold wine that flows purposefully toward a pure and lifted finish. Will cellar nicely for the next 5-7 years.

