

Porter

FAMILY VINEYARDS

2021 BARRE AZURE



Varietal Composition:
50% Cabernet Sauvignon
19% Malbec / 19% Petit Verdot
12% Cabernet Franc

Appellation:
Coombsville

Final Chemistry:
TA: 5.6g/L
pH: 3.78
Alcohol: 14.7%
Residual Sugar: 0.02%

Cellaring:
22 months in 50% new French oak

Production:
375 Cases

Bottled:
August 30th, 2023

Released:
March 11th, 2024

Growing Season

The weather was excellent in 2021, with mild temperatures at the end of the growing season allowing time for maturity to occur. Early rains in January and February were followed by almost no precipitation for the remainder of the season. Although the yields were lighter due to smaller clusters and berries, this year will be remembered for its high intensity, exceptional balance and freshness. Expected to be a top vintage for all of Napa Valley.

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

Opulent, balanced, and luscious. This blend showcases flavors of blueberry pie, blackberry, and hints of allspice, anise, and cardamom. Its delightful texture, along with seamlessly integrated tannins, make it extremely approachable in its youth, yet promising aging potential for the years ahead. Suitable for cellaring until 2045.

