

Porter

FAMILY VINEYARDS

2021 SANDPIPER RED



Varietal Composition:
66% Cabernet Sauvignon / 31% Merlot
3% Petit Verdot

Appellation:
Coombsville

Final Chemistry:

TA: 5.2g/L

pH: 3.89

Alcohol: 14.7%

Residual Sugar: 0.02%

Cellaring:
16 months in 75% new French oak

Production:
447 Cases

Bottled:
February 3rd, 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

Yum! Vibrant aromas of dark chocolate covered cherries, pomegranate, and blackberries as well as subtle notes of cloves and sweet vanilla conspire to define a remarkably friendly wine. Super versatile at the table, this delicious blend will continue to round out over time showing even more underlying depth. Enjoy now, will age gracefully for 5-10 years.

