



2021 ESTATE SYRAH



Varietal Composition:

100% Syrah

Appellation:

Coombsville

Final Chemistry:

TA: 6.3g/L

pH: 3.88

Alcohol: 14.7%

Residual Sugar: 0.02%

Cellaring:

14 months in 50% new French oak

Production:

246 Cases

Bottled:

February 3rd, 2023

Released:

October 16th, 2023

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. Two thirds of the grapes were destemmed, and the rest were fermented as whole clusters. A five day 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, depending on how the wine tasted, to extract the best tannins from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

The classic aromatics of our Estate Syrah ~ peppercorn, baking spices, aniseed and blackberry jam. Juicy and mouthwatering on the palate, the sleek and lingering finish provides a prelude to greater things to come over the next 3-5 years.



Porter Family Vineyards ♦ 1189 Green Valley Road, Napa CA 94558
707-927-0765 ♦ www.PorterFamilyVineyards.com