

Porter

FAMILY VINEYARDS

2022 SANDPIPER RED



Varietal Composition:
66% Cabernet Sauvignon / 18% Merlot
12% Malbec / 4% Cabernet Franc

Appellation:
Napa Valley

Final Chemistry:

TA: 5.6g/L

pH: 3.8

Alcohol: 14.3%

Residual Sugar: 0.02%

Cellaring:
16 months in 75% new French oak

Production:
487 Cases

Bottled:
February 13th, 2024

Released:
March 10th, 2025

Growing Season

The season started with very little winter precipitation and cool temperatures during the spring. Record breaking heat in September followed by early fall rains kept us on our toes! Another year where expertise, patience and adaptability were key to success. Yields were down compared to our historical average but overall, we are excited for the quality of the fruit for this vintage.

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

A captivating red blend with an aromatic bouquet of bay leaf, lavender, and mint, interwoven with hints of plum, cherry, and floral undertones. On the palate, notes of herbal spice and cinnamon add intrigue to its broad, textural profile. Soft tannins and balanced acidity create a smooth, satisfying finish, making this wine both versatile and approachable. Enjoy it now for its vibrant character, or let it age gracefully in the cellar for the next 5–7 years.

