



## 2022 ESTATE SYRAH



**Varietal Composition:**

**100% Syrah**

**Appellation:**

**Coombsville**

**Final Chemistry:**

**TA: 5.5g/L**

**pH: 3.88**

**Alcohol: 14.7%**

**Residual Sugar: 0.02%**

**Cellaring:**

**14 months in 50% new French oak**

**Production:**

**220 Cases**

**Bottled:**

**February 13th, 2024**

**Released:**

**October 14th, 2024**

### **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. 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**

A harmonious fusion of power and elegance. The nose opens with enticing aromas of ripe blackberry, allspice and white pepper. Intriguing hints of blood orange and a subtle tar-like note add complexity and depth. On the palate, this Syrah boasts an opulent texture with rich cocoa flavors. The wine shows impressive focus and length, demonstrating a well-balanced structure and will age beautifully for the next 7-10 years.



Porter Family Vineyards ♦ 1189 Green Valley Road, Napa CA 94558  
707-927-0765 ♦ [www.PorterFamilyVineyards.com](http://www.PorterFamilyVineyards.com)