

# Porter

FAMILY VINEYARDS

## 2022 BARRE AZURE



**Varietal Composition:**  
33% Cabernet Sauvignon  
26% Merlot / 17% Malbec  
16% Petit Verdot / 8% Cabernet Franc

**Appellation:**  
Coombsville

**Final Chemistry:**  
TA: 5.2g/L  
pH: 3.7  
Alcohol: 14.7%  
Residual Sugar: 0.02%

**Cellaring:**  
22 months in 50% new French oak

**Production:**  
307 Cases

**Bottled:**  
September 4th, 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**

An alluring and lush wine, the 2022 Barre Azure presents aromas of kirsch, pomegranate, and licorice root, with a touch of herbal complexity. On the palate, juicy red and black fruits are framed by hints of orange marmalade and a soft, round texture. This wine is well-balanced, with a plush mouthfeel and a vibrant, lingering finish that leaves a lasting impression. Suitable for cellaring for 8-12 years.

