

Porter

FAMILY VINEYARDS

2023 BARRE AZURE



Varietal Composition:
42% Cabernet Sauvignon
31% Merlot / 14% Cabernet Franc
8% Malbec / 5% Petit Verdot

Appellation:
Coombsville

Cellaring:
22 months in 50% new French oak

Production:
441 Cases

Bottled:
September 5th, 2025

Released:
March 16th, 2026

Growing Season

The “Vintage of a Lifetime” is how most winemakers will describe 2023. Heavy winter rains as well as cooler growing conditions led to a delayed bloom and flowering, resulting in a longer hang time for grapes. Harvesting the entire vineyard in just two weeks, as opposed to the usual seven-week period, was a notable deviation from the norm and it is a testament to the dedication and hard work that goes into grape growing and winemaking. Patience and expertise were rewarded with an exceptional, age-worthy 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 tanks 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 richly layered blend with aromas of huckleberry and pomegranate, accented by baking spice and clove. The palate is juicy and mouthcoating, with a broad, round mid-palate that unfolds into cocoa and savory depth. Textural and chewy, this wine carries nice length and a long finish. Enjoy now for its generosity, or cellar confidently for the next 15 years.

