



2023 CAVE DWELLERS BLEND



Varietal Composition:
63% Cabernet Sauvignon
28% Syrah / 9% Petit Verdot

Production:
437 Cases

Appellation:
Coombsville

Bottled:
September 25th, 2025

Cellaring:
22 months in 60% new French oak

Released:
October 12th, 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 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, lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

An inviting blend with aromas of cocoa, dark chocolate, leather, allspice, potpourri, black pepper, cardamom, and cinnamon. Rich, layered flavors are supported by firm tannins that carry through the finish, creating a beautifully structured and balanced wine. Enjoy now or cellar for up to 10 years.



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