



2023 SANDPIPER RED



Varietal Composition:
58% Cabernet Sauvignon / 24% Merlot
18% Malbec

Appellation:
Coombsville

Cellaring:
16 months in 75% new French oak

Production:
517 Cases

Bottled:
January 30th, 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 vibrant red blend with inviting aromas of tangerine peel, tea leaf, wild cherry, and fresh berries. The palate is round and textural, unfolding with layers of plum sauce and cocoa, framed by gentle dusty tannins. Long, smooth, and easy to drink, this wine offers immediate charm, yet can also be laid down for those with the patience to cellar it over the next 15 years.



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