



2023 ESTATE SYRAH



Varietal Composition:
100% Syrah

Production:
251 Cases

Appellation:
Coombsville

Bottled:
January 30th, 2025

Cellaring:
14 months in 25% new French oak

Released:
October 13th, 2025

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. 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

Arguably our finest Syrah to date, the 2023 vintage is bursting with energy and spice. Aromas of lavender, cardamom and sage lead into a deeply layered palate of blackberry, mocha and allspice, with accents of white pepper, cinnamon and a touch of blood orange. Savory and beautifully balanced, this Syrah is both powerful and approachable, with a long, spicy finish. While delicious now, it will age gracefully over the next 10–15 years.



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