

Porter

FAMILY VINEYARDS

2024 ROSÉ



Varietal Composition:
75% Pinot Noir
19% Grenache / 6% Syrah

Production:
270 Cases

Appellation:
Napa Valley

Bottled:
January 30th, 2025

Final Chemistry:

TA: 6.1g/L

pH: 3.27

Alcohol: 12.9%

Residual Sugar: 0.02%

Released:
March 10th, 2025

Growing Season

The 2024 growing season in Coombsville started with heavy winter rains that replenished soils and supported healthy vine growth. These early conditions were vital as the region faced 40+ days of intense summer heat. Strong canopies, bolstered by soil moisture, shielded the fruit and ensured consistent ripening. Harvest timing returned to a more typical schedule after several variable years. The resulting wines showcase vibrant flavors, exceptional structure, and the hallmark elegance of Coombsville terroir.

Winemaking

Whole cluster pressed, our fruit was fermented in 2-ton stainless steel tanks. The lees were stirred daily for the first couple of weeks to increase mouthfeel perception and the fermentation culminated in hand selected neutral barrels.

Sensory Profile

The 2024 Rosé bursts with vibrant peach aromas, taking center stage alongside delicate notes of ripe strawberries and fresh watermelon. On the palate, its light, crisp profile shouts spring, with zesty lemon accents adding a lively, refreshing finish. This Rosé is a quintessential warm-weather companion!

