



2024 ESTATE SYRAH



Varietal Composition:
100% Syrah

Production:
195 Cases

Appellation:
Coombsville

Bottled:
February 10th, 2026

Cellaring:
14 months in 25% new French oak

Released:
October 12th, 2026

Growing Season

The 2024 growing season 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

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

A beautifully savory Syrah with aromas of black currants, cracked white pepper, allspice, and smoked meats. Vibrant acidity and mouthwatering tannins bring energy and structure, while hints of rosemary and lavender add complexity to the long, peppery finish. Crafted for longevity, this wine will continue to develop beautifully over the next 7–10 years.



Porter Family Vineyards ♦ 1189 Green Valley Road, Napa CA 94558
707-927-0765 ♦ www.PorterFamilyVineyards.com