

# Porter

FAMILY VINEYARDS

## 2025 ROSÉ



**Varietal Composition:**  
66% Pinot Noir  
29% Grenache / 5% Syrah

**Appellation:**  
Napa Valley

**Production:**  
255 Cases

**Bottled:**  
February 10th, 2026

**Released:**  
March 16th, 2026

### **Growing Season**

The 2025 growing season in Coombsville was defined by balance, patience, and abundance. Ideal weather with few heat spikes and consistently cool conditions produced our largest yields to date, with perfect, pebble-like berries of exceptional quality. The long, cool vintage allowed for extended hang time, resulting in naturally lower alcohol levels and vibrant acidity. Strong canopy health throughout the season allowed us to open the fruit zone, promoting airflow and sunlight and ensuring clusters remained pristine despite a brief touch of rain in October. The resulting wines show beautiful color, depth, and precision, with an elegance that defines the 2025 vintage.

### **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 2025 Rosé opens with an enchanting bouquet of ripe peaches, raspberries, and delicate rose petals. On the palate, it is bright and energetic, with refreshing hints of blood orange and grapefruit. A subtle mineral undertone weaves through a clean, lingering finish. Perfect for savoring in the golden days of summer!

