



AMANI - RELEASE XII



Varietal Composition:
32% Cabernet Sauvignon
32% Malbec / 20% Merlot
12% Syrah / 4% Cabernet Franc

Cellaring:
22 months in 50% new French
oak

Production:
40 Cases

Bottled:
August 24th, 2022

Released:
March 1st, 2024

Appellation:
Coombsville

Final Chemistry:

TA: 5.4g/L

pH: 3.81

Alcohol: 14.1%

Residual Sugar: 0.01%

Porter Family Vineyards is donating 100% of the purchase price of your Amani wine, which will go to help rescue street children in Tanzania. For more information about Amani's life-saving work and how you can get involved, please visit www.amanikids.org

Growing Season

The weather was excellent in 2021, with mild temperatures at the end of the growing season allowing time for maturity to occur. Early rains in January and February were followed by almost no precipitation for the remainder of the season. Although the yields were lighter due to smaller clusters and berries, this year will be remembered for its high intensity, exceptional balance and freshness. Expected to be a top vintage for all of Napa Valley.

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 fermenters 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

Intense aromas of raspberry jam, red currant and cherry are underscored by subtle notes of cedar, sweet vanilla and baking spices. As the wine opens in the glass, deeper notes of blackberries and cassis join the medley of flavor. On the palate this blend is vibrant and balanced, displaying well-integrated tannins and a broad mouthfeel. Enjoy now or hold for the next 5 to 7 years.

