



AMANI - RELEASE XIV



Varietal Composition:
100% Cabernet Sauvignon

Production:
30 Cases

Appellation:
Coombsville

Bottled:
September 5th, 2025

Cellaring:
**22 months in 50% new French
oak**

Released:
March 1st, 2026

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 "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. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The tanks 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

A classic, expressive Cabernet with aromas of cherry and plum layered with cola, anise, and hints of violet. On the palate, notes of cedar and savory spice add dimension, supported by firm, well-defined tannins that provide structure and balance. The finish is long and persistent, showcasing freshness and a distinctly food-friendly character.

