

Porter

FAMILY VINEYARDS

HEARTWORKS - RELEASE I



Varietal Composition:
36% Cabernet Sauvignon
34% Merlot
30% Petit Verdot

Appellation:
Coombsville

Final Chemistry:

TA: 5.4g/L

pH: 3.81

Alcohol: 14.8%

Residual Sugar: 0.01%

Cellaring:
22 months in 50% new French oak

Production:
56 Cases

Bottled:
August 25th, 2021

Released:
January 20th, 2022

Porter Family Vineyards is donating 100% of the purchase of your HeartWorks wine, which will go towards changing the outcome for children and young adults affected by Congenital Heart Disease. For more information about HeartWorks bold mission and how you can get involved, please visit www.webuildhearts.org

Growing Season

The growing season began with heavy rains that extended until late April, invigorating our cover crops and replenishing our soils. Warm sunny days coupled with cool nights allowed the 2019 harvest to develop at a steady rate with no major challenges. These mild conditions were ideal for our vines to slow down the ripening and preserve their freshness and acidity. Another stellar vintage where the winemaker lets the vineyard express itself.

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 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

On the nose we find raspberry liqueur, espresso, dark chocolate and a hint of cherry along with fresh herbs of thyme and rosemary. A rich, broad wine on the palate showing of cassis, pie crust, fresh earth and black olive flavors finishing with dark berry and warm spices of cinnamon and black cardamom.

