



HEARTWORKS - RELEASE II



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

Cellaring:
22 months in 50% new French
oak

Appellation:
Coombsville

Production:
70 Cases

Final Chemistry:

TA: 5.4g/L

pH: 3.81

Alcohol: 14.1%

Residual Sugar: 0.01%

Bottled:
August 24th, 2022

Released:
February 23rd, 2023

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 2020 season started with a rather warm and dry winter, late rains and cold weather surprised us at the end of March. While the spring was mild and sunny, leading to a heavy fruit set, the summer brought very cool mornings coupled with extremely warm days. Heat spikes helped move the harvest forward and most of our fruit was picked a full two weeks ahead of the normal schedule. Our new vines gifted us with their first year of full production and the quality is superb!

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

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.

