

Porter

FAMILY VINEYARDS

HEARTWORKS - RELEASE III



Varietal Composition:
100% Merlot

Appellation:
Coombsville

Final Chemistry:

TA: 3g/L

pH: 3.86

Alcohol: 14.6%

Residual Sugar: 0.01%

Cellaring:

22 months in 50% new French oak

Production:
50 Cases

Bottled:
August 30th, 2023

Released:
February 29th, 2024

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 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

Delicate hints of plum, fresh herbs and kirsch greet the nose. On the palate, a soft and harmonious balance is complemented by fine tannins that frame the wine nicely. Enjoy it upon release for its youthful charm or allow it to age gracefully for the next 5-7 years.

