



HEARTWORKS - RELEASE IV



Varietal Composition:
91% Cabernet Sauvignon
6% Merlot
3% Syrah

Appellation:
Coombsville

Final Chemistry:
TA: 5.7g/L
pH: 3.7
Alcohol: 14.6%
Residual Sugar: 0.01%

Cellaring:
22 months in 50% new French oak

Production:
70 Cases

Bottled:
September 4th, 2024

Released:
February 27th, 2025

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 season started with very little winter precipitation and cool temperatures during the spring. Record breaking heat in September followed by early fall rains kept us on our toes! Another year where expertise, patience and adaptability were key to success. Yields were down compared to our historical average but overall, we are excited for the quality of the fruit for this 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 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

A vibrant and spicy red, this wine captivates with notes of red currants, bing cherry, and black cherry, underscored by a touch of pepper, coriander, and menthol. Sweet tart-like brightness adds a playful quality, while cocoa and racy acidity create a dynamic, long-lasting finish. This wine is energetic and layered, offering a thrilling experience with every sip.

