



of Philosophy and Winemaking...

Our wines are indelibly connected to the terroir of our Estate. We endeavor to make our wines to capture, in the bottle, our unique location – our small piece of earth. The grapes we have planted were selected to take full advantage of our long, temperate season and rugged hillside vantage.

As stewards of this special piece of land, we farm sustainably - ensuring quality and viability for the future. By composting, we return to the soil what we have taken in the form of grapes. We take great care to minimize any potential for erosion and promote healthy soils with biodiversity.

As winemakers we are minimalists, realizing that the highest quality grapes demand very little in terms of intervention. The use of gravity filling, hand sorting, small scale fermentation with punchdowns are a few examples of the connectivity of human and winegrape at Porter Vineyard. Our fermentations begin naturally enhanced by the microflora of our site. Only after the temperature elevates, do we utilize proprietary yeast isolated from a European cellar – much as our vines have traveled to the new world!

During the aging process, we avoid heavy handed technique or dominating oak in our wines – choosing to allow the essence of the site be our standard bearer. Through careful blending synergies, we have captured wines with different personalities from this complex location.

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