

La Storia

CABERNET SAUVIGNON

SONOMA COUNTY

2016



WINEMAKER NOTES

2016 Harvest began with yet another early bud break. Our Old Vine block 601 Sangiovese was the first one to awaken in February 20th. The rest of the varieties followed with 3 weeks earlier than normal bud break and as you may guessed it the harvest started record early as well. The growing conditions were great for the rest of the season with the exception of a week or two of a mini heat wave. Our yields from all blocks were down about 10% of the average.

The grapes for our 2016 Cabernet were harvested first week of October. After destemming and cold soaking for 5 days the grapes were fermented using native and “designer” yeast for average of 10 days. Post fermentation all lots were put through extended maceration for another 30-40 days. The wine was aged for 15 months in 30% new French and other European Oak barrels and the rest in neutral oak barrels.

Our 2016 La Storia Cab has a dense ruby-purple color followed by abundant varietal aromas and flavors of blueberries, blackberry and black licorice with hint of herbs and ripe olives. The predominately French oak aging contributes aromas of vanilla, cocoa dust and slight toast. The mouth feel is medium dense, fresh and juicy with balanced acidity and very soft tannins for a young wine. The alcohol content is balanced and the acidity is relatively high suggesting excellent longevity for this wine. Drink now or age for 5-7 years.

Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL

75 % Cabernet
Sauvignon, 18% Merlot
5 % Petite Verdot,
2 % Sangiovese

APPELLATION

Alexander Valley

WINEMAKER

Miro Tcholakov

PRODUCTION

3990 Cases

BOTTLED

February, 2018

RELEASE DATE

May 2018

AGING

15 months in
30 % new French
and European Oak

ALCOHOL

14.3%

RESIDUAL
SUGAR 0.2%

pH

3.74

TOTAL ACID

.59g/100ml