

La Storia

MERLOT

Block 500

ALEXANDER VALLEY ESTATE

2016



WINEMAKER NOTES

2016 Harvest started 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.

We harvested the 2016 Merlot Block 500 grapes on September 19. The average sugar at harvest was 26 Brix- ideal for making high quality, age worthy wines. Post fermentation the wine was aged on the grape skins for total of 21 days. Post pressing the wine was racked twice and pumped into 30% new, mostly French and other European oak barrels, the rest went into older, mixed barrels. Majority of the wine for the final La Storia blend came from Block 500 with few barrels added from block 510.

Our 2016 La Storia Merlot is a fine example of the ability of this classic Bordeaux variety to make solid, tasty and age worthy wines. The 2016 growing season was nearly perfect and very similar to the great 2012 delivering bright and fruity aromas and deep dark color with a balanced acidity suggesting better affinity with food. The main aromas and flavors are of dark cherry, plums, a bit of black licorice and herbs. The new oak barrels contribute a touch of vanilla, brown sugar, cocoa dust and toast. On the mouth the wine is soft and viscous, balancing the acidity and the tannins well for such a young wine. The finish is long and soft with suggestion of sweetness backed by ripe tannins. This wine will age well and will reward your patience if stored well in the next 3-6 years.

Cheers!

TECHNICAL NOTES

AGING

23 months in 30% new French and Euro-pean oak

VARIETAL

92% Merlot
4% Sangiovese
2% Cabernet Sauvignon
1% Malbec
1% Syrah

APPELLATION

Alexander Valley Estate

WINEMAKER

Miro Tcholakov

PRODUCTION

1,800 Cases

BOTTLED

August 2, 2018

RELEASE DATE

October, 2018

MIRO TCHOLAKOV

ALCOHOL

14.8%

RESIDUAL SUGAR

0.4%

pH

3.73

TOTAL ACID

61g/100ml