

La Storia

ZINFANDEL

ALEXANDER VALLEY ESTATE

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 2016 Trentadue Zinfandel was made mostly from our Blocks 303 Zinfandel and Block 305 with small percentage Block 404 Petite Sirah. All Zinfandel blocks in 2016 were harvested between September 9th and September 14th. About 20 % of the grapes were fermented in small ½ ton open top fermenters for additional complexity of aromas and textures. The wine is bright and lively with concentrated “Zin” aromas of dark cherry, blueberry and plums and some of the typical raisins aromas. The fine oak barrel aging brings in subtle aromas of vanilla, maple, cinnamon and slight toast and smokiness. The mouth feel is solid, with medium to full body and very soft and elegant tannins that accentuate the wine’s long and juicy finish with lively acidity. Zinfandels when balanced are very versatile food pairing wines with broad range and this wine will satisfy your palate with many of your favorite dishes. The wine is delicious now but with some patients and proper aging in 2-5 years it will be even better.

Cheers! Miro Tcholakov

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL 88% Zinfandel 9% Petite Sirah 2% Carignane 1% Sangiovese	PRODUCTION 3264 Cases BOTTLED September, 2017 RELEASE DATE January, 2018 ALCOHOL 15.1%	AGING 11 months in 22% new American and French oak, 10% in 1 year old mixed American and European oak RESIDUALSUGAR 0.4% pH 3.73 TOTAL ACID .63g/100ml
APPELLATION Alexander Valley Estate WINEMAKER Miro Tcholakov		