

La Storia

CHARDONNAY

RUSSIAN RIVER VALLEY  
2017



WINEMAKER NOTES

What a year! We had it all in 2017. The year began with record winter rainfall, followed by a mild spring, a scorching summer and finally cooler weather in mid-September. That respite helped bring order to the harvest, though it did not last long as rain showers turned to thunderstorms in late September creating new challenge for the farmers. The year started with an average crop size estimate but after the extreme heat wave the average was reduced to low due to berry size and weight reduction caused by dehydration. The good news is that the above conditions increased the concentration of color and aroma and the overall quality of the wines.

The grapes for the 2017 La Storia Chardonnay were sourced from an established, single vineyard in the Russian River Valley with very small berries and clusters providing great concentration of aromas and flavors. The vineyard was hand-picked early in the morning at the lowest temperature possible. We pressed the fruit directly without destemming for preserving more of the delicate aromas of the fruit. About 70% of the juice was barrel fermented with partial malolactic fermentation, the balance was cold fermented in stainless steel tank. The lees on the bottom of the barrels was stirred twice per month for increased mouthfeel and viscosity.

Our 2016 Chardonnay has a typical for the variety and the style aromas of tropical fruits, ripe apples, peaches and apricots. Further aeration reveals deeper aromas of toast, nuts and honey with a touch of caramel and ripe Meyer lemons meringue. The mouth feel is generous and rich, with tamed acidity and long and round finish.

Drink now, through 2024. Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL 100%  
Chardonnay

APPELLATION  
Russian River Valley

WINEMAKER  
Miro Tcholakov

PRODUCTION  
917 Cases

BOTTLED  
March 23, 2018

RELEASE  
DATE May, 2017

ALCOHOL  
14.5%

AGING  
70% Barrel fermented  
in 40% New French  
Oak for 6 months

RESIDUAL SUGAR  
0.3%

pH  
3.59

TOTAL ACID  
0.59 g/100ml