

La Storia

PETITE SIRAH

ALEXANDER VALLEY ESTATE  
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.

As usual about 70% of the grapes were fermented in closed top Stainless Steel tanks and the rest in small ½ ton open top bins. The 2017 La Storia Petite Sirah was made by blending together most of our best blocks of Petite Sirah including some Zinfandel and Syrah.

Petite Sirah grapes are very sensitive to dry weather conditions which were exaggerated this year due to our deficit irrigation practices. The 2017 Petite Sirah berries were very small and slightly dehydrated resulting in an impressive wine with very dark, opaque color, beautiful nose of concentrated blue berries and blackberries that leads to a full body mouth feel with engagingly soft tannins. After short aeration the nose opens up with the addition of cocoa, slight earthiness followed by brown sugar and a touch of vanilla-contribution of the new oak barrels. Overall the aromas are of fresh dark fruit and very attractive. Longevity, if stored properly, is one of the virtues of this variety and it will give you the most enjoyment in 5-8 years. Cheers!

TECHNICAL NOTES

MIRO TCHOLAKOV

VARIETAL

76% Petite Sirah  
13% Zinfandel  
8% Sirah  
2% Sangiovese  
1% Merlot

PRODUCTION

1,295 Cases

BOTTLED March

15th 2019

RELEASE DATE

April, 2019

APPELLATION

Alexander Valley Estate

WINEMAKER

Miro Tcholakov

AGING

23 months in 30% new French and European oak

ALCOHOL

14.8%

RESIDUAL SUGAR .3%

pH 3.71

TOTAL ACID

.64g/100ml