

La Storia

ZINFANDEL

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.

The 2017 Trentadue Zin was made mostly from our Blocks 303 Zinfandel and Block 304 with small percentage Block 405 Petite Sirah. All Zin blocks in 2017 were harvested in early September. About 15% 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 “Zini” 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

TECHNICAL NOTES

VARIETAL 87% Zinfandel 11% Petite Sirah 2% Montepulciano	PRODUCTION 2492 Cases	AGING 15 months in 24% new American and French oak, 8% in 1 year old mixed American and European oak
APPELLATION Alexander Valley Estate	BOTTLED January, 2019	100% barrel aged
WINEMAKER Miro Tcholakov	RELEASE DATE June, 2019	RESIDUALSUGAR 0.29%
	ALCOHOL 14.8%	pH 3.65
		TOTAL ACID .62g/100ml