

La Storia

MERLOT

Block 500

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.

We harvested the 2017 Merlot Block 500 grapes on October 12th. The average sugar at harvest was 25.5 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 28% 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 2017 La Storia Merlot is a fine example of the ability of this classic Bordeaux variety to make solid, tasty and age worthy wines. 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

21 months in 28% new French and Euro-pean oak

VARIETAL

99% Merlot
1% Zinfandel

APPELLATION

Alexander Valley Estate

WINEMAKER

Miro Tcholakov

PRODUCTION
1,817 Cases

BOTTLED
July 10th, 2019

RELEASE DATE
December, 2019

MIRO TCHOLAKOV

ALCOHOL

14.8%

RESIDUAL SUGAR
0.3%

pH
3.75

TOTAL ACID
61g/100ml