

La Storia

ZINFANDEL

ALEXANDER VALLEY ESTATE

2019



WINEMAKER NOTES

The 2019 season had an interesting mix of conditions to say the least! We had a lot of rain in March and in May, fire in October with evacuations and power outages, other than that the quality was spectacular! The only grapes not harvested before the fire started was our small block of Montepulciano, but we managed to harvest before the fire became more serious. Otherwise, the growing season was relatively mild and long without any heat waves or other surprises. The crop yields were lower than 2018 and the quality was high.

All Zin blocks in 2019 were harvested in early October with very balanced ripening with “normal” sugar and acidity due to the long and relatively cool ripening season. About 10% 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 intense “Zini” aromas of dark cherry, blueberry, and plums and some of the typical raisin 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 patience and proper aging in 2-5 years it will be even better.

Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL	PRODUCTION	AGING
88% Zinfandel	1,512 Cases	14 months in 35% new American oak and French oak
6% Carignane	BOTTLED	
3% Petite Sirah	January 21, 2021	
2% Merlot	RELEASE DATE	RESIDUALSUGAR 0.35%
1% Montepulciano	April 2021	pH 3.66
APPELLATION	ALCOHOL	TOTAL ACID
Alexander Valley Estate	14.5%	.60g/100 ml
WINEMAKER		
Miro Tcholakov		