

La Storia

CABERNET SAUVIGNON

ALEXANDER VALLEY

2021



The 2021 harvest year was near perfect for growing grapes and a second year of a lighter than normal crop. The berry size was smaller than average delivering exceptional flavors, intense color, beautiful grapes, fruit forward and ripe. The season started early and cold and it was void of long, lingering heatwaves leading to relatively early to normal harvest dates with most grapes ripening at the same time. Unusually our Zin ripened later than our young block of Cabernet. Overall, we had about 10% lower yields but unevenly dispersed between the varieties with Merlot and Zin being notably lower than normal.

The grapes for our 2021 Cabernet were harvested on October 5th, almost a month later than the 2020 vintage. After destemming and cold soaking for 3 days the grapes were fermented using native and “designer” yeast for average of 10 days. Post fermentation all lots were put through extended maceration for an average of 22 days. The wine was aged for 15 months in 40% new French Oak barrels and the rest in neutral oak barrels.

Our 2021 La Storia Cab has a dense ruby-purple color followed by abundant varietal aromas and flavors of blueberries, blackberry, and black licorice with hint of herbs and ripe olives. The French oak aging contributes aromas of vanilla, cocoa dust and slight toast. The mouth feel is medium dense, fresh and juicy with balanced acidity and very soft tannins for a young wine. Although drinkable now, this wine will continue to improve for 5-7 years for those who have the patience.

Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL	PRODUCTION	AGING
80 % Cabernet Sauvignon	3,660 Cases	15 months in 40 % new French Oak
14 % Merlot	BOTTLED	100% barrel aged
5% Malbec	January, 2023	
1% Cabernet Franc	RELEASE DATE	ALCOHOL
	February 2023	14.5%
APPELLATION		RESIDUAL
Alexander Valley		SUGAR 0.37%
WINEMAKER		pH
Miro Tcholakov		3.7
		TOTAL ACID
		.60g/100ml