

La Storia
BY TRENTADUE

CABERNET SAUVIGNON
SONOMA COUNTY

2022



WINEMAKER NOTES

According to the National Integrated Drought Information System, the year 2022 was the driest year to date in the last 128 years. Here at Trentadue we started the practice of “water deficit Irrigation” nine years ago and because of that and other vineyard management techniques our vines faired relatively well even during the heat wave in September. The good news is that we did not have fires in Sonoma County and the quality was very high across all varieties with notably smaller berry and cluster sizes, packing a stellar quality 2022 vintage. The yields, as one may suspect, were down about 18% compared to 10-year average with Zinfandel down almost 35%.

The grapes for our 2022 Cabernet were harvested between September 10th and September 26th, about 20 days earlier than average. After destemming and cold soaking for 3 days the grapes were fermented using native and “designer” yeast for an average of 10 days. Post fermentation all three lots were put through extended maceration for an average of 30 days. The wine was aged for 15 months in 18% new French Oak barrels and the rest in neutral oak barrels.

Our 2022 La Storia Cab has an attractive dark red, slightly garnet color followed by abundant varietal aromas and flavors of blueberries, blackberry, and dark plums. The French oak aging contributes aromas of maple, cocoa dust and slight toast. The mouth feel is medium dense and juicy with balanced acidity and very soft and ripe tannins. Although drinkable now, this wine will continue to improve for 5-7 years for those who have the patience. Cheers!

TECHNICAL NOTES

VARIETAL 80% Cabernet Sauvignon 9% Malbec 8% Merlot 2% Sangiovese 1% Montepulciano	PRODUCTION 4400 Cases BOTTLED January 2024 RELEASE DATE February 2024	AGING 15 months in 18% new French oak, the rest in older barrels ALCOHOL 14.5% RESIDUAL SUGAR 0.3% pH 3.75 TOTAL ACID .62g/100ml
APPELLATION Alexander Valley	WINEMAKER Miro Tcholakov	