La Storia
BY TRENTADUE

Zinfandel
ALEXANDER VALLEY ESTATE
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%.

All Zin blocks in 2022 were harvested as early as August 30th and September 5th with relatively higher acids and sugar. About 12% of the grapes were fermented in small ½ ton open top fermenters for additional complexity of aromas and textures. The 2022 vintage is definitely in the riper than usual spectrum of flavors and aromas due to the warmer than normal weather patterns in 2022. The wine has intense varietal aromas of dark cherry, plums, blackberry jam and a hint of violets. The fine oak barrel aging brings in subtle aromas of vanilla, maple syrup, cocoa beans and slight toast. The mouth feel is solid, with full body and very soft and elegant tannins that accentuate the wine's long and juicy finish with moderate 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**	**ALCOHOL**
83% Zinfandel	1,991 Cases	14.7%
9% Petite Sirah	**BOTTLED**	**RESIDUAL SUGAR**
5% Syrah	April 2024	0.25%
2% Carignane	**RELEASE DATE**	**pH**
1% Merlot	May 2024	3.59
APPELLATION	**AGING**	**TOTAL ACID**
Alexander Valley Estate	19 months in 16.5% new American and European oak.	.59g/100ml
WINEMAKER		
Miro Tcholakov		