

La Storia

CHARDONNAY RUSSIAN RIVER VALLEY 2023

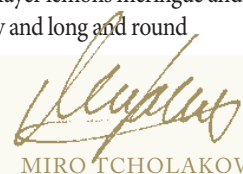


WINEMAKER NOTES

The 2023 Vintage was one of the coolest and latest vintages I've seen in the last two decades. The rain was much needed and with more than 55 inches was double than normal and helped replenish the reservoirs and nourish the vines. In February the temperatures dropped below freezing and we had snow on the valley floor! The precipitation also brought extra canopy growth and led to 5% to 15% higher yields for most varieties. Our viticulture team was diligent in thinning and doing crop adjustments where necessary. This was key to achieving a balanced crop and promoting ripening in a very late year. Overall, the entire season was late from bud break through veraison and finally ripening and harvest. As a result of the long and slow ripening the 2023 vintage wines are deeply flavorful, beautifully colored, dense and concentrated with moderate alcohol. The tannin, structure and acidity of these wines resemble some of the best European vintages. The 2023 vintage will be most likely one of the most memorable and age-worthy we had in a long time.

The grapes for the 2023 La Storia Chardonnay were sourced from two old and established Russian River vineyards. The crop yields were low this year with small berries and clusters providing great concentration of aromas and flavors. Each vineyard was hand-picked early in the morning at the lowest temperature possible in small ½ t bins. We pressed the fruit directly without destemming for preserving more of the delicate aromas. The two vineyard lots were harvested at different times and barrel fermented separately using four different types of yeast each with partial malolactic fermentation to preserve the fruit expression of the grapes and to keep more of the natural acidity and freshness. The lees on the bottom of the barrels was stirred twice per month for increased mouthfeel and viscosity. Prior bottling the two lots were blended. Our 2023 Chardonnay is a great example for the variety and the style with aromas of tropical fruits, ripe apples, peaches, and apricots. Further aeration reveals deeper aromas of toast with a touch of caramel and ripe Meyer lemons meringue and a bit of minerality. The mouth feel is generous and rich, with tamed acidity and long and round finish. Drink now, through 2029. Cheers

TECHNICAL NOTES



MIRO TCHOLAKOV

VARIETAL 100%
Chardonnay,
100% Vegan

APPELLATION
Russian River Valley

WINEMAKER
Miro Tcholakov

PRODUCTION
951 Cases

BOTTLED
August 2024

RELEASE DATE
Sept. 2024

ALCOHOL 14.2%

AGING
10 months; 100 % Barrel
Fermented and Aged in
25% New French Oak,
15% 1 year old French
oak, the balance in older,
neutral barrels

RESIDUAL SUGAR
0.04%; (4.0 g/L)

pH: 3.61

TA: 6.4 g/L