

# La Storia

## PETITE SIRAH

ALEXANDER VALLEY ESTATE  
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 resembles 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.

Our La Storia Petite Sirah is as usually impressive and imposing with very dark, opaque color, beautiful nose of concentrated blue berries and blackberries that leads to a full body mouth feel with engagingly soft (for Petite Sirah) tannins. After a short aeration, the nose opens with the addition of cocoa, violets, slight earthiness, and graphite followed by brown sugar and a touch of vanilla-contribution of the new oak barrels. Overall, the aromas are of fresh dark fruit and very attractive. Longevity, if stored properly, is one of the virtues of this variety and it will give you the most enjoyment in 5-8 years.

Cheers! Miro Tchoakov

### TECHNICAL NOTES

#### VARIETAL

90% Petite Sirah,  
3% Zinfandel, 4%  
Merlot, 3% Syrah

#### APPELLATION

Alexander Valley

WINEMAKER  
Miro Tcholakov

#### PRODUCTION

1,656 Cases

#### BOTTLED

May 2025

#### HARVEST DATE

October 2023

#### AGING

19 Months in 17% new  
(11% French, 4%  
Hungarian Oak; 2%  
American oak), balance in  
neutral oak barrels

#### ALCOHOL

15.4%

#### RESIDUAL SUGAR

0.3% (3.0 g/L)

pH 3.60

TOTAL ACID 6.1g/L