

La Storia

CHARDONNAY

RUSSIAN RIVER VALLEY

2024



WINEMAKER NOTES

The 2024 Vintage season was blessed with beautiful weather and little to no pressure to harvest until the fruit was showing its best flavors and acidity, also we did not have any rain threats compared to the multiple rain events we dealt with during the 2023 harvest. Overall, the season moved quickly once it started and was a week to two weeks shorter than most harvest seasons wrapping up before the end of October. From a quality perspective, we had some great degree days, but the nighttime temperatures were really cool and that diurnal shift that we thrive on in Sonoma County to keep the high acids and high-quality really rung true this year. All grape varieties ripened in normal and orderly fashion.

The grapes for the 2024 La Storia Chardonnay were sourced from two old and established Russian River vineyards- the Laguna Vineyard and Olivet Road (own by De Loach family). The crop yields were relatively 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 three 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 mouth feel and viscosity. Prior bottling the two lots were blended. Our 2024 Chardonnay is a great example of the variety and the style with aromas of pineapple, ripe apples, peaches, and apricots. Further aeration reveals deeper aromas of toast with 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 2030. Cheers!

TECHNICAL NOTES



MIRO TCHOLAKOV

VARIETAL 100%
Chardonnay

PRODUCTION
1342 Cases

AGING
9 months; 100 % Barrel
Fermented and Aged in
18% New French Oak,
16% 1 year old French
oak, the balance in older,
neutral barrels.

APPELLATION
Russian River Valley

BOTTLED
June.2025

WINEMAKER
Miro Tcholakov

RELEASE DATE
Sept. 2025

RESIDUAL SUGAR
0.16%; (1.6 g/L)

ALCOHOL 14.2%

pH: 3.40/ TA: 5.7 g/L