

CHARDONNAY

RUSSIAN RIVER VALLEY

2021



WINEMAKER NOTES

The 2021 harvest year was near perfect for growing grapes and a second year of a lighter than normal crop. The berry size was smaller than average delivering exceptional flavors, intense color, beautiful grapes, fruit forward and ripe. The season started early and cold and it was void of long, lingering heatwaves leading to relatively early to normal harvest dates with most grapes ripening at the same time. Unusually our Zin ripened later than our young block of Cabernet. Overall, we had about 10% lower yields but unevenly dispersed between the varieties with Merlot and Zin being notably lower than normal.

The grapes for the 2021 La Storia Chardonnay were sourced from the same old and established Russian River vineyard with small berries and clusters providing great concentration of aromas and flavors. The grapes were 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 entire lot was barrel fermented using three different types of yeast 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.

Our 2021 Chardonnay has a typical for the variety and the style aromas of tropical fruits, ripe apples, peaches, and apricots. Further aeration reveals deeper aromas of toast with a touch of caramel and ripe Mayer lemons meringue and a bit of minerality. The mouth feel is generous and rich, with tamed acidity and long and round finish. Cheers!

VARIETAL 100% Chardonnay

APPELLATION Russian River Valley

WINEMAKER Miro Tcholakov PRODUCTION

1.193 Cases

BOTTLED June 3, 2022

RELEASE DATE

July, 2022

ALCOHOL 14.1%

AGING

100% Barrel fermented in 23% New French Oak for 7 months

RESIDUAL SUGAR

0.09%

pН 3.65

TOTAL ACID 0.62 g/100ml