

La Storia

CHARDONNAY

RUSSIAN RIVER VALLEY

2018



WINEMAKER NOTES

The 2018 season had an interesting but moderate mix of conditions. The year started slow with little pressure from the weather providing the grapes with a long hang time to develop ripeness and flavor maturity without over ripening. In early October, Mother Nature delivered a quick tango of heavy rain that prompted us to use canopy management techniques to open the fruit zone, allowing the sun and wind to dry out the remaining fruit. Even though more than an inch of rain fell during the middle of harvest, it had no impact on Cabernet and little or no impact on Zinfandel grapes. Overall, fruit quality has been excellent with very little shrivel and little or no rot. Our harvest began at somewhat normal time almost a month later than the 2017. The grapes for the 2018 La Storia Chardonnay were sourced from two Russian River vineyards - an established, old vines vineyard, with very small berries and clusters providing great concentration of aromas and flavors and a young but promising block full of enthusiasm. The grapes were hand-picked early in the morning at the lowest temperature possible. We pressed the fruit directly without destemming for preserving more of the delicate aromas. The entire lot was barrel fermented 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. Our 2018 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 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 2025. Cheers!

TECHNICAL NOTES

VARIETAL 100%
Chardonnay

APPELLATION
Russian River Valley

WINEMAKER
Miro Tcholakov

SUGGESTED
RETAIL PRICE:
\$32

PRODUCTION
1,260 Cases

BOTTLED
March 14, 2019

RELEASE
DATE May, 2019

ALCOHOL
14.4%

MIRO TCHOLAKOV

AGING
100% Barrel fermented
in 22% New French Oak
for 5 months

RESIDUAL SUGAR
0.35%

pH
3.44

TOTAL ACID
0.66 g/100ml