

La Storia

MERLOT

Block 500

ALEXANDER VALLEY ESTATE

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.

We harvested the 2018 Merlot Block 500 grapes on October 2nd. The average sugar at harvest was 25.5 Brix- ideal for making high quality, age worthy wines. Post fermentation the wine was aged on the grape skins for total of 21 days. Post pressing the wine was racked twice and pumped into 30% new, mostly French and other European oak barrels, the rest went into older, mixed barrels. Majority of the wine for the final La Storia blend came from Block 500 with few barrels added from block 510.

Our 2018 La Storia Merlot is and has been consistently fine example of the ability of this classic Bordeaux variety to make solid, tasty and age worthy wines. The main aromas and flavors are of dark cherry, plums, a bit of black licorice and herbs. The new oak barrels contribute a touch of vanilla, brown sugar, cocoa dust and toast. On the mouth the wine is soft and viscous, balancing the acidity and the tannins well for such a young wine. The finish is long and soft with suggestion of sweetness backed by ripe tannins. This wine will age well and will reward your patience if stored well in the next 3-6 years. Cheers!

TECHNICAL NOTES

AGING

21 months in 28% new French and Euro-pean oak

VARIETAL

90% Merlot
6% Cabernet
2% Montepulciano
1% Malbec, 1% Other

APPELLATION

Alexander Valley Estate

WINEMAKER

Miro Tcholakov

PRODUCTION

2,366 Cases

BOTTLED

June 9th, 2020

RELEASE DATE

December, 2020

MIRO TCHOLAKOV

ALCOHOL

14.8%

RESIDUAL SUGAR

0.3%

pH

3.67

TOTAL ACID

60g/100ml