

La Storia

CHARDONNAY

RUSSIAN RIVER VALLEY

2020



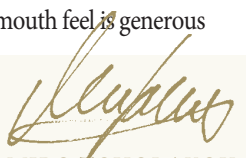
WINEMAKER NOTES

It would be easy to say that 2020 grape harvest season was challenging but that would be a great understatement. Between the fires, the smoke and COVID-19 safety guidelines, stress levels were at all-time high for all winemakers throughout the West Coast. I have 20 harvests at Trentadue (30 total in California) under my belt, but this one was absolutely the most challenging vintage of my career (the previous was 2019). The vintage started early and finished earlier than usual. We harvested most Zinfandel blocks and some Petite Sirah before the Labor Day heatwave but all the Bordeaux variety grapes still had weeks to ripen on the vine so we gave them the time to recover knowing that we may have a problem with the smoke from the fires. Alexander Valley, where all of our Estate is located, was relatively far from all fires this year. In short-we are glad the vintage is over, and the wines are safe in the barrels. So far none of the wines show any unusual taste or smell, as a matter of fact due to the small crop, the wines are very concentrated and lush.

The grapes for the 2020 La Storia Chardonnay was 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 mouth feel and viscosity.

Our 2020 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. Cheers!

TECHNICAL NOTES


MIRO TCHOLAKOV

VARIETAL 100%
Chardonnay

APPELLATION
Russian River Valley

WINEMAKER
Miro Tcholakov

PRODUCTION
685 Cases

BOTTLED
May 19, 2020

RELEASE DATE
July, 2021

ALCOHOL 14.5%

AGING
100% Barrel fermented
in 21% New French Oak
for 7 months

RESIDUAL SUGAR
0.33%

pH
3.60

TOTAL ACID
0.59 g/100ml