

La Storia

ZINFANDEL

ALEXANDER VALLEY ESTATE

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.

All Zin blocks in 2021 were harvested in the first half of September with relatively higher acids and sugar. About 10% of the grapes were fermented in small ½ ton open top fermenters for additional complexity of aromas and textures. The wine is bright and lively with intense varietal aromas of Bing cherry, blueberry, and plums and a hint of violets. The fine oak barrel aging brings in subtle aromas of vanilla, maple, cocoa beans and slight toast and smokiness. The mouth feel is solid, with medium to full body and very soft and elegant tannins that accentuate the wine's long and juicy finish with lively acidity. Zinfandels when balanced are very versatile food pairing wines with broad range and this wine will satisfy your palate with many of your favorite dishes. The wine is delicious now but with some patience and proper aging in 2-5 years it will be even better.

Cheers!

TECHNICAL NOTES

MIRO TCHOLAKOV

VARIETAL
98% Zinfandel

1% Carignane

1% Malbec

APPELLATION
Alexander Valley Estate

WINEMAKER
Miro Tcholakov

PRODUCTION
2,501 Cases

BOTTLED
December 1, 2022

RELEASE DATE
December 2022

ALCOHOL
14.9%

AGING
14 months in 21.6 new
American and European
oak

RESIDUALSUGAR 0.35%

pH 3.54

TOTAL ACID
.65g/100 ml