

La Storia

MERLOT

ALEXANDER VALLEY ESTATE



WINEMAKER NOTES

We harvested the Merlot grapes in October. The fermentation was completed in two separate tanks with two different yeast clones. Post fermentation the wine was aged on the grape skins for a total of 21 days. Post pressing the wine was racked and pumped into 42% new, mostly French and other European oak barrels, the balance went into older, mixed barrels. Most of the wine for the final La Storia Blend came from Block 500.

A 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 cherries, plums, a bit of black licorice and herbs. The new oak contributes a touch of vanilla, brown sugar, cocoa dust and slight toast. On the mouth, the wine is almost heavy but the acidity and tannins are balanced for such a young wine.

Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL	AGING
100% Merlot	15 months in 42% new French oak
APELLATION	ALCOHOL
Alexander Valley Estate	14.5%
WINEMAKER	RESIDUAL SUGAR
Miro Tcholakov	.3%
	pH
	3.61
	TOTAL ACID
	.61g/100ml