

La Storia

CABERNET SAUVIGNON

SONOMA COUNTY
2013



WINEMAKER NOTES

The 2013 Trentadue Harvest started on September 11th, which is slightly earlier than previous years, and the pace quickly sped up towards the end of September. Many varieties ripened at the same time, including Cabernet Sauvignon, Petite Sirah, Merlot and Zinfandel. As you might guess, it created some tank space issues, but with some tricky tank movements and creative picking schedules we were able to pull it off and quality remained unaffected. This rapid pace allowed harvest to end around the last week in October, roughly two to three weeks earlier than “normal” seasons.

The grapes for our 2013 Cabernet were harvested the first week of October, 2013 from Victor Trentadue’s old vine Cabernet block in Dry Creek Valley. After de-stemming and cold soaking for 3 days, the grapes were fermented using native and “designer” yeast for 9 days. Post fermentation, all lots were put through extended maceration for another 20 days. The wine was aged for 15 months in 20% new French and other European Oak barrels.

Our 2013 La Storia Cabernet has a dense ruby-purple color followed by abundant varietal aromas and flavors of blueberry, blackberry and black licorice with a hint of herbs and ripe olives. The predominately French oak aging contributes aromas of cinnamon, vanilla, cocoa dust and slight smokiness. The mouth feel is fresh and juicy with balanced acidity and very soft tannins for a young wine. The alcohol content is modest and acidity is relatively high suggesting excellent longevity for this wine. Drink now or age for 5-7 years. Cheers.

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL 75% Cabernet Sauvignon 15% Merlot	PRODUCTION 837 Cases	AGING 15 months in 20% new French and European Oak
APPELLATION Sonoma County	BOTTLED February, 2015	ALCOHOL 14.5%
WINEMAKER Miro Tcholakov	RELEASE DATE March, 2015	RESIDUAL SUGAR .03%
		pH 3.70
		TOTAL ACID .61g/100ml