

La Storia

CHARDONNAY

SONOMA COUNTY
2013



WINEMAKER NOTES

The harvest of 2013 was another great, “normal” California harvest following 2012. The grape growing conditions were uneventful, without any drama in the weather patterns, which is a good thing.

Our 2013 La Storia Chardonnay is the inaugural bottling of this fantastic wine. The grapes were sourced from Bellacana Vineyard, located directly across the Russian River from our winery in Alexander Valley, as well as Spring Hill Vineyard in Russian River Valley. The blend is 51% from Bellacana and 49% from Spring Hill. The Bellacana fruit was whole cluster pressed and barrel fermented; Spring Hill was destemmed first and then pressed and fermented cold in stainless steel. Only the barrel fermented portion of this blend went through malolactic fermentation. During the first three months, the lees on the bottom of the barrels was stirred twice per month for enhanced mouth feel.

The style of this Chardonnay is typical for the variety with aromas of ripe apples, peaches and apricots. Further aeration reveals deeper aromas of toast, nuts and honey with a touch of caramel and ripe Meyer lemons. The mouth feel is generous and rich, with tamed acidity and long and round finish. Drink now through 2017. Cheers!



MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL 100% Chardonnay	PRODUCTION 510 Cases	AGING 51% 9 months in 20% new French oak 49% stainless
APPELLATION Sonoma County	BOTTLED June, 2014	ALCOHOL 13.9%
WINEMAKER Miro Tcholakov	RELEASE DATE September, 2014	RESIDUAL SUGAR .5%
		pH 3.62
		TOTAL ACID .57g/100ml