

La Storia

MERLOT

ALEXANDER VALLEY ESTATE
2013



WINEMAKER NOTES

The 2013 harvest started on September 11th for us, which is slightly earlier than the prior several years. The pace quickened towards the end of the month as many varieties ripened at the same time, including Cabernet Sauvignon, Petite Sirah, Merlot and Zinfandel. This created issues of enough tank space, but with some tricky tank maneuvering and creative picking schedules, we were able to pull it off and quality remained unaffected. Harvest ended in the last week of October, roughly two to three weeks earlier than “normal” seasons.

We harvested the 2013 Block 500 Merlot grapes in the middle of September. The average sugar at harvest was 25 Brix, ideal for making high quality, age worthy wines. Post fermentation the wine was aged on the grape skins for a total of 21 days. Our 2013 La Storia Merlot is a fine example of the ability of this classic Bordeaux variety to make solid, tasty and age worthy wines. The 2013 growing season was nearly perfect and very similar to the great 2012, delivering bright and fruity aromas and deep dark color with a bit higher than normal acidity, suggesting better affinity with food. The main aromas and flavors are of dark cherry, plums, a bit of black licorice and herbs. The new oak barrels contribute a touch of vanilla, brown sugar, cocoa dust and toast. On the mouth the wine is almost heavy but balancing the acidity and the tannins well for such a young wine. This wine will age well and will reward your patience if stored well in the next 3-6 years. Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL	PRODUCTION	AGING
100% Merlot	1204 Cases	19 months in 45% new French and European oak
APPELLATION	BOTTLED	ALCOHOL
Alexander Valley Estate	May, 2015	14.5%
WINEMAKER	RELEASE DATE	RESIDUAL SUGAR
Miro Tcholakov	June, 2015	.3%
		pH
		3.69
		TOTAL ACID
		.63g/100ml