

La Storia

ZINFANDEL

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.

The 2013 La Storia Zinfandel was made mostly from Block 303 Zinfandel and Block 400 and 402 Petite Sirah. Most of the Zinfandel blocks in 2013 were harvested during the third week of September. A portion of the lots were co-fermented with small amounts of Petite Sirah for better color and additional blueberry aromas. About 30% of the grapes were fermented in small 1/2 ton open top fermenters for additional complexity of aromas and textures. The wine is bright and lively with concentrated “Zini” aromas; predominant dark cherry, blueberry and plum and some of the typical raisin. The fine oak barrel aging brings in subtle aromas of vanilla, brown sugar and slight toast and smokiness. The mouth feel is solid, with medium body and very soft, elegant tannins that accentuate the wine’s long and juicy finish with lively acidity. Zinfandels, when well balanced, are very versatile food pairing wines with broad range that 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

VARIETAL

84% Zinfandel
16% Petite Sirah

APPELLATION

Alexander Valley Estate

WINEMAKER

Miro Tcholakov

PRODUCTION

2932 Cases

BOTTLED

January, 2015

RELEASE DATE

February, 2015

ALCOHOL

14.5%

AGING

13 months in 25%
new American 30% 1
year old mixed Ameri-
can and European oak

RESIDUAL SUGAR

.3%

pH

3.65

TOTAL ACID

.62g/100ml