

La Storia

MERLOT

ALEXANDER VALLEY ESTATE
2014



WINEMAKER NOTES

The 2014 harvest began with one of the earliest bud breaks in history shortly after our Old Vine Block 601 Sangiovese woke up on March 10th, the other varieties quickly followed suit. As one would guess, the harvest had a record early start as well. Other than shifting the growing season up three weeks, the growing conditions were just about perfect with normal to slightly below normal yields. The best thing about the early harvest was that the malolactic fermentations finished quickly due to the warm weather.

We harvested the 2014 Merlot Block 500 grapes in the middle of September, when the sugar was 26 Brix, which is ideal for making high quality, age-worthy wines. Post fermentation, the wine was aged on the grape skins for total of 21 days. Post pressing, the wine was racked twice and pumped into 33% new, mostly French and other European oak barrels. The balance went into older mixed barrels. The 2014 growing season was nearly perfect and very similar to the great 2012 and 2013 seasons, 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 is a fine example of the ability of this classic Bordeaux variety to make solid, tasty and age-worthy wines. 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	4,000 Cases	15 months in 33% new French and European oak
APPELLATION	BOTTLED	ALCOHOL
Alexander Valley Estate	March, 2016	14.5%
WINEMAKER	RELEASE DATE	RESIDUAL SUGAR
Miro Tcholakov	April, 2016	.3%
		pH
		3.52
		TOTAL ACID
		.64g/100ml