

*La Storia*

ZINFANDEL

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.

The 2014 La Storia Zin was made mostly from our Block 303 Zinfandel and Block 404 Petite Sirah. All Estate Zinfandel blocks were handpicked on September 8th. A portion of the lots were co-fermented with small amounts of Petite Sirah for better color and additional blueberry aromas. Approximately 30% of the grapes were fermented in small ½ ton open top fermenters for additional complexity of aromas and textures. The wine is bright and lively with concentrated “Zini” aromas; dark cherry, blueberry and plums and some of the typical raisins aromas. 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 to full body and very soft and elegant tannins that accentuate the wine’s long and juicy finish with lively acidity. Zinfandels when balanced are very versatile food pairing wines with broad range and this wine will satisfy your palate with many of your favorite dishes. The wine is delicious now but with some patients and proper aging in 2-5 years it will be even better. Cheers!

#### TECHNICAL NOTES

##### VARIETAL

86% Zinfandel  
12% Petite Sirah  
1% Syrah  
1% Carignane

##### APPELLATION

Alexander Valley Estate

##### WINEMAKER

Miro Tcholakov

##### PRODUCTION

2933 Cases

##### BOTTLED

November, 2015

##### RELEASE DATE

January, 2016

##### ALCOHOL

14.7%

##### AGING

13 months in 20%  
new American 30% 1  
year old mixed Ameri-  
can and European oak

##### RESIDUAL SUGAR

.36%

##### pH

3.71

##### TOTAL ACID

.63g/100ml