

La Storia

CABERNET SAUVIGNON

SONOMA COUNTY

2015



WINEMAKER NOTES

2015 Harvest began with one of the earliest bud breaks in history. Our Old Vine block 601 Sangiovese was the first one to awaken in February 18th. The rest of the varieties followed with 3 weeks earlier than normal bud break and as you may guessed it the harvest started record early as well. The growing conditions were good with the exception of a cold weather during the bloom that caused low fruit set resulting in yields below normal to as low as 50% off on our Cabernet blocks.

The grapes for our 2015 Cabernet were harvested first week of October. After destemming and cold soaking for 5 days the grapes were fermented using native and “designer” yeast for average of 10 days. Post fermentation all lots were put through extended maceration for another 30-40 days. The wine was aged for 15 months in 29% new French and other European Oak barrels and the rest in neutral oak barrels.

Our 2015 La Storia Cab has a dense ruby-purple color followed by abundant varietal aromas and flavors of blueberries, blackberry and black licorice with hint of herbs and ripe olives. The predominately French oak aging contributes aromas of vanilla, cocoa dust and slight toast. The mouth feel is medium dense, fresh and juicy with balanced acidity and very soft tannins for a young wine. The alcohol content is modest and the acidity is relatively high suggesting excellent longevity for this wine. Drink now or age for 5-7 years. Cheers.

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL

75.5% Cabernet
Sauvignon, 18% Merlot
3.5% Petite Verdot, 1%
Sangiovese, 1% Malbec

APPELLATION
Sonoma County

WINEMAKER
Miro Tcholakov

PRODUCTION

3472 Cases

BOTTLED

February, 2017

RELEASE DATE

March 2017

AGING

15 months in
29% new French and
European Oak

ALCOHOL

14.3%

RESIDUAL
SUGAR 0.4%

pH
3.76

TOTAL ACID
.64g/100ml