

La Storia

MERLOT

Block 500

ALEXANDER VALLEY ESTATE

2022



According to the National Integrated Drought Information System, the year 2022 was the driest year to date in the last 128 years. Here at Trentadue we started the practice of “water deficit Irrigation” nine years ago and because of that and other vineyard management techniques our vines fared relatively well even during the heat wave in September. The good news is that we did not have fires in Sonoma County and the quality was very high across all varieties with notably smaller berry and cluster sizes, packing a stellar quality 2022 vintage. The yields, as one may suspect, were down about 18% compared to 10-year average with Zinfandel down almost 35%.

We harvested the 2022 Merlot Block 500 grapes on September 17th. The average sugar at harvest was 25.5 Brix- ideal for making high quality, age worthy wines. Post pressing the wine was racked twice and pumped into barrels. The majority of the wine for the final La Storia blend came from Block 500 with few barrels added from block 510. Our La Storia Merlot is and has been consistently fine example of the ability of this classic Bordeaux variety to make solid, tasty and age worthy wines. 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 soft and viscous, balancing the acidity and the tannins well for such a young wine. The finish is long and soft with suggestion of sweetness backed by ripe tannins. This wine will age well and will reward your patience if stored well in the next 4-7 years.

Cheers!

TECHNICAL NOTES

AGING

21 months in 22% new French and American oak

VARIETAL

79% Merlot

21% Malbec

APPELLATION

Alexander Valley Estate

WINEMAKER

Miro Tcholakov

PRODUCTION

1,800 Cases

BOTTLED

June, 2024

RELEASE DATE

October, 2024

MIRO TCHOLAKOV

ALCOHOL

14.8%

RESIDUAL SUGAR

0.25%

pH

3.44

TOTAL ACID

62g/100ml