

La Storia
BY TRENTADUE

Zinfandel

ALEXANDER VALLEY ESTATE

2023



WINEMAKER NOTES

The 2023 Vintage was one of the coolest and latest vintages I've seen in the last two decades. The rain was much needed and with more than 55 inches was double than normal and helped replenish the reservoirs and nourish the vines. In February the temperatures dropped below freezing and we had snow on the valley floor! The precipitation also brought extra canopy growth and led to 5% to 15% higher yields for most varieties. Our viticulture team was diligent in thinning and doing crop adjustments where necessary. This was key to achieving a balanced crop and promoting ripening in a very late year. Overall, the entire season was late from bud break through veraison and finally ripening and harvest. As a result of the long and slow ripening the 2023 vintage wines are deeply flavorful, beautifully colored, dense and concentrated with moderate alcohol. The tannin, structure and acidity of these wines resemble some of the best European vintages. The 2023 vintage will be most likely one of the most memorable and age-worthy we had in a long time.

All Zin blocks in 2023 were harvested unusually late on the first week of October with relatively higher acids and low sugar. About 10% of the grapes were fermented in small ½ ton open top fermenters for additional complexity of aromas and textures. The 2023 vintage is definitely in the more balanced spectrum of flavors and aromas due to the cooler than normal weather patterns in 2023. The wine has intense varietal aromas of dark cherry, blackberry jam and a hint of violets. The fine oak barrel aging brings in subtle aromas of vanilla and cocoa beans and slight toast. The mouth feel is solid, with full body and very soft and elegant tannins that accentuate the wine's long and juicy finish with moderate 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 patience and proper aging in 2-5 years it will be even better. Cheers.

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL	PRODUCTION	ALCOHOL
96% Zinfandel	1,543 Cases	14.7%
2% Merlot	BOTTLED	RESIDUAL
1% Syrah	March 2025	SUGAR 0.27%
1% Petite Sirah	RELEASE DATE	pH
	May 2025	3.69
APPELLATION	AGING	TOTAL ACID
Alexander Valley Estate	17 months in 22% new American and European oak. The rest was aged in older barrels.	6.1 g/L
WINEMAKER		
Miro Tcholakov		