



TRENTADUE

La Storia Sauvignon Blanc

2024

Russian River Valley



WINEMAKER NOTES

The 2024 Vintage season was blessed with beautiful weather and little to no pressure to harvest until the fruit was showing its best flavors and acidity, also we did not have any rain threats compared to the multiple rain events we dealt with during the 2023 harvest. Overall, the season moved quickly once it started and was a week to two weeks shorter than most harvest seasons wrapping up before the end of October. From a quality perspective, we had some great degree days, but the nighttime temperatures were cool and that diurnal shift that we thrive on in Sonoma County to keep the high acids and high-quality really rang true this year. All grape varieties ripened in normal and orderly fashion.

The 2024 vintage is our first Sauvignon Blanc under the La Storia label. The grapes are 100% from the fame Russian River Valley of Sonoma County, known for its Goldridge soils and cool breezes from the Pacific Ocean, perfect for delicate and flavorful varieties such as Sauvignon Blanc, Chardonnay and Pinot Noir. This year our Sauvignon Blanc is a bit riper in overall aromas such as grapefruit, Granny Smith apples, gooseberry and fig aromas. The body is medium and focused, with obvious richness, finishing on refreshingly high notes of acidity and minerality. The wine was slowly fermented at cold temperatures to preserve more of the aromatics and acidity as well as achieving fuller and viscous body. No oak was used during the aging. Enjoy this wine chilled with your favorite sea food or fruit and cheese plates.

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL 100% Sauvignon Blanc	PRODUCTION 976 Cases	ALCOHOL 14.2%
APPELLATION Russian River Valley	BOTTLED March 2025	RESIDUAL SUGAR 0%
WINEMAKER Miro Tcholakov	RELEASE DATE April 2025	pH 3.3%
		TOTAL ACID 6.4 g/L