

2006

La Storia CUVÉE 32



Technical Data

Varietal:	49% Sangiovese, 25% Merlot, 16% Cabernet Sauvignon 6% Petite Sirah, 4% Montepulciano		
Appellation:	Alexander Valley Estate		
Aging:	26 months in 40% new French Oak barrels		
Production:	I, 200 Cases	Alcohol:	14.9%
Bottled:	July, 2008	Residual Sugar:	.04%
Release Date:	October, 2010	pH:	3.49
Winemaker:	Miro Tcholakov	Total Acid:	.63g/100ml

Winemaker Notes

The 2006 vintage had a long ripening season, providing extra “hang time” for the grapes, producing wines with great depth and superb balance of acid and tannins. The relatively low yields contributed to more intense flavor and overall concentration. All of the blend components were aged separately for close to a year, then blended and aged for another 14 months. The wine is a perfect marriage of the lean, food friendly acidity of the Sangiovese and the firm and juicy structure of the Merlot and Cabernet Sauvignon, resulting in a rich, yet nicely balanced wine that exhibits layers of lush, sweet black fruit flavors. This is another successful vintage and an age worthy wine that will keep you intrigued for many years to come.

Cheers! Miro Tcholakov

Awards

91 Points – Robert Parker’s *The Wine Advocate*



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WINERY**