

La

Storia
BY TRENTADUE**Technical Data**

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| Varietal: | 88% Zinfandel; 12% Petite Sirah |
| Appellation: | Alexander Valley Estate, Geyserville Ranch |
| Production: | 1228 Cases |
| Alcohol: | 14.9% |
| Residual Sugar: | 0.33% |
| Total Acid: | 0.54g/100ml pH: 3.77 |
| Aging: | 95% New European and American Oak |
| Bottled Date: | January 2008 |
| Release Date: | tbd |
| Winemaker: | Miro Tcholakov |

The History of fine winemaking for the Trentadue family goes back several generations. In keeping with tradition, this limited release Zinfandel has been expertly crafted from premium head-pruned fruit grown in Alexander Valley. We are pleased to share this delightful wine with you, your family and friends.

Winemaker Notes: The 2006 Vintage will be remembered as the one with heavy rainfall in the winter and cool summer. The long ripening season provided extra “hang time” for the grapes and thus produced wines with great depth and superb structure. Following the abundant 2005 vintage, 2006 had a relatively low yield contributing to more intense flavor and overall concentration. The grapes for our 2006 La Storia blend were harvested at the end of September and the first week of October from blocks 303 and 315; all head pruned vines. As usual the grapes fermented in 60% closed top and 40% open top tanks. After primary fermentation the wine was racked in 45 new barrels for malolactic fermentation. Prior bottling 12% Petite Sirah was blended with the Zin for structure enhancement. The wine has an intense nose of dark cherries and currants with brown sugar, maple and a slightly toasted aroma courtesy of the new oak barrels. The mouth feel is medium to heavy with a slightly, sweet long finish. Overall `06 is another great example of the consistently high quality Zins made from our Geyserville Estate year after year. Age for 3 to 5 years.

Cheers !

Miro Tcholakov - Winemaker



Trentadue
WINERY