

# TAFT STREET

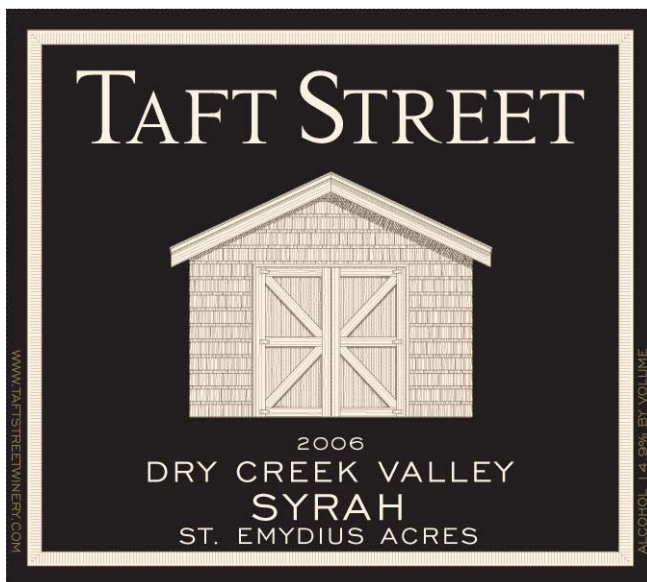
A SONOMA COUNTY WINERY

## 2006 SYRAH DRY CREEK VALLEY – ST EMYDIUS ACRE

THIS WINE IS AN AMALGAM OF RIPE BERRY, SAVORY HERB AND SPICE. THE RICH LAYERS OF FLAVORS ARE WOVEN TOGETHER SEAMLESSLY WITH A LONG AND GRACEFUL FINISH.

### VINIFICATION

THE GRAPES FOR THIS WINE WERE FERMENTED ON THEIR SKINS WITH EXTENDED MACERATION OF 10 DAYS. THE WINE WAS DRAINED AND PRESSED TO A COMBINATION OF FRENCH AND AMERICAN OAK, WHERE MALOLACTIC FERMENTATION WAS COMPLETED. AFTER ONE YEAR OF OAK AGING (20% NEW), THE WINE WAS BOTTLED.



- VARIETAL COMPOSITION: 100% SYRAH
- HARVEST DATES: SEPTEMBER 13 & 24, 2006
- BOTTLING DATE: NOVEMBER 27, 2007
- BARRELS: 60% AMERICAN OAK; 40% FRENCH OAK; 20% NEW OAK
- TOTAL CASES MADE: 320
- ALCOHOL: 14.6%
- RESIDUAL SUGAR: 0.08G/100ML
- TOTAL ACID AT HARVEST: .600G/100ML
- PH AT HARVEST: 3.75

### VINEYARD LOCATION

THE GRAPES FOR THIS WINE ORIGINATED IN TWO TINY DRY CREEK VALLEY VINEYARDS. ANDY BACIGALUPPI FARMS A COUPLE OF ACRES ALONG CHAQUITA ROAD IN THE LYTTON SPRINGS AREA, WHILE MIKE TIERNEY'S ST EMYDIUS ACRE IS ON A HILLSIDE ALONG WEST DRY CREEK ROAD.

### VINTAGE CONDITIONS

THE 2006 VINTAGE WAS AFFECTED BY A LATE SPRING, WITH RAIN FALLING WELL INTO MAY. THERE WERE SEVERAL HEAT WAVES THROUGH THE SUMMER AND MILDEW AND UNEVEN RIPENING LED MANY GROWERS TO DROP A PORTION OF THEIR CROP. OUR TWO VINEYARDS BROUGHT IN LESS FRUIT THAN EXPECTED BUT THE QUALITY OF THE GRAPES WAS EXCELLENT.