

TAFT STREET

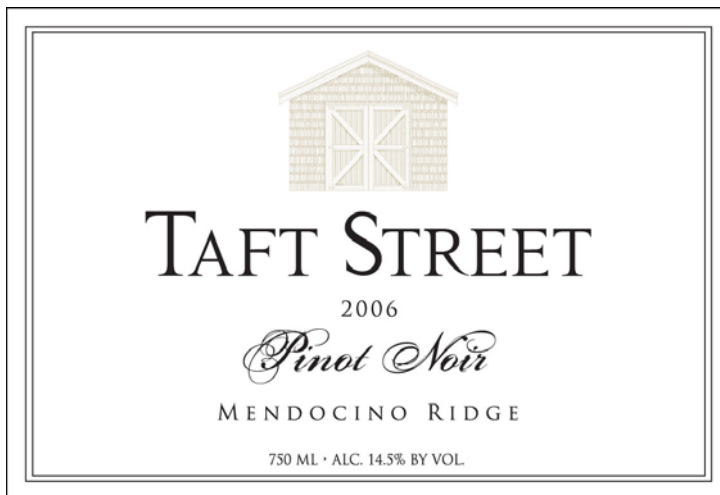
A SONOMA COUNTY WINERY

2006 PINOT NOIR MENDOCINO RIDGE

CLASSIC PINOT NOIR. THIS WINE IS A HOMAGE TO THE “GARAGISTES” TRADITION OF CRAFTING SMALL LOTS OF OUTSTANDING FRUIT IN OTHER THAN A CHATEAUX ENVIRONMENT — IN OUR CASE OUR START IN THE 1970’S AS WINEMAKERS IN THE TAFT STREET GARAGE. THIS WINE’S DEEP RED/PURPLE COLOR ACCOMPANIES DISTINCT VARIETAL NOTES OF BOYSENBERRY AND CHERRY. BALANCED ACIDITY AND JUDICIOUS OAK UNDERTONES ARE PARLAYED INTO AN ELEGANT FINISH. LIMITED PRODUCTION OF ONLY 326 CASES.

VINIFICATION

THE WINE WAS FERMENTED IN OPEN TOP STAINLESS STEEL TANKS, WITH THREE DAILY PUNCH DOWNS FOR COLOR AND FLAVOR EXTRACTION. AFTER FERMENTATION THE WINE WAS PRESSED TO FRENCH OAK BARRELS FOR FOURTEEN MONTHS AGEING.



- VARIETAL COMPOSITION: 100% PINOT NOIR
- HARVEST DATES: OCTOBER 10, 2006
- BOTTLING DATE: NOVEMBER 2007
- BARRELS: 100% FRENCH (30% NEW)
- TOTAL CASES MADE: 326
- ALCOHOL: 14.5%
- RESIDUAL SUGAR: .01G/100ML
- TOTAL ACID: .61G/100ML
- PH: 3.27

VINEYARD LOCATION

THE GRAPES FOR THIS PINOT NOIR CAME FROM JOE KEITH’S MANCHESTER RIDGE VINEYARD IN THE MENDOCINO RIDGE APPELLATION. ONLY HILLTOP VINEYARDS LOCATED 1500 FEET OR HIGHER ARE ELIGIBLE TO BE INCLUDED IN THIS PRESTIGIOUS AREA. FREED FROM FOG, THE VINES ENJOY LONG SUN FILLED DAYS WITH SHARPLY CONTRASTING COOL NIGHTS. THE RESULTING GRAPES POSSES THE CLASSIC BALANCE OF FRUIT AND ACIDITY SO IMPORTANT IN THE PRODUCTION OF THE VERY BEST PINOT NOIRS.

VINTAGE CONDITIONS

THE RAINY SEASON OF 2005-2006 LASTED WELL INTO MAY. THE HILLTOP VINEYARDS ESCAPED MUCH OF THE HEAT THAT LOWER ELEVATIONS EXPERIENCED THROUGHOUT THE SUMMER. WHEREAS MANY WINEMAKERS IN SONOMA AND MENDOCINO WERE CHALLENGED BY HEAT AND EARLY RAINS, THE GRAPES FROM MANCHESTER RIDGE CAME IN CLASSIC CONDITION.