

TAFT STREET

A SONOMA COUNTY WINERY

2006 MERLOT SONOMA COUNTY

THIS LATEST EDITION OF OUR SONOMA MERLOT SERIES SHOWS TRUE VARIETAL CHARACTER AND IS SMOOTH ON THE PALATE WITH AN EXTENDED FINISH.

VINIFICATION

THE GRAPES FOR THIS WINE WERE FERMENTED ON THEIR SKINS WITH EXTENDED MACERATION FOR TWO WEEKS. THE WINE WAS DRAINED AND PRESSED INTO A COMBINATION OF FRENCH AND AMERICAN OAK BARRELS WHERE THEY COMPLETED MALO-LACTIC FERMENTATION. AFTER 14 MONTHS IN OAK (20% NEW), THE WINE WAS BOTTLED.



- VARIETAL COMPOSITION: 100% MERLOT
- HARVEST DATES: SEPTEMBER 4, 2006
- BOTTLING DATE: JANUARY, 16 2008
- BARRELS: 60% AMERICAN OAK; 40% FRENCH OAK; 20% NEW OAK
- TOTAL CASES MADE: 1016
- ALCOHOL: 14.7%
- RESIDUAL SUGAR: 0.05G/100ML
- TOTAL ACID AT HARVEST: .620G/100ML
- PH AT HARVEST: 3.70

VINEYARD LOCATION

THE GRAPES FOR THIS WINE WERE SELECTED FROM TWO SONOMA COUNTY VINEYARDS, MOST OF THE GRAPES (73%) WERE GROWN IN ART IBLETO'S BELLA SONOMA VINEYARD IN THE SONOMA COAST APPELLATION EAST OF THE TOWN OF COTATI. THE REST OF THE WINE (27%) ORIGINATED IN THE MESSINA VINEYARD IN THE DRY CREEK VALLEY.

VINTAGE CONDITIONS

THE 2006 VINTAGE WAS AFFECTED BY A VERY WET SPRING, WITH RAINS FALLING WELL INTO MAY. THE SUMMER EXPERIENCED SEVERAL HEAT WAVES, WHICH LED TO AN EARLY HARVEST. MANY GROWERS DROPPED FRUIT IN ORDER TO ACHIEVE A MORE EVEN RIPENING. RESULTED IN A MEAGER HARVEST OF TOP QUALITY FRUIT.