

# TAFT STREET

A SONOMA COUNTY WINERY

## 2007 SYRAH DRY CREEK VALLEY – ST EMYDIUS ACRE

THIS WINE HAS DELICIOUS NOTES OF BLACKBERRY AND DAMSON PLUM. MEDIUM TO FULL BODIED WITH VELVETY TANNINS, THE RICH LAYERS OF FLAVOR ARE WOVEN TOGETHER NICELY, FORMING A MEDIUM TO FULL BODIED SYRAH. THERE IS A SATISFYING AND PERSISTENT 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 FIFTEEN MONTHS OF OAK AGING (50% NEW), THE WINE WAS BOTTLED.



- VARIETAL COMPOSITION: 100% SYRAH
- HARVEST DATES: SEPTEMBER 15 & 16, 2007
- BOTTLING DATE: JANUARY 9, 2009
- BARRELS: 60% AMERICAN OAK; 40% FRENCH OAK; 50% NEW OAK
- TOTAL CASES MADE: 444
- ALCOHOL: 13.9%
- RESIDUAL SUGAR: 0.03G/100ML
- TOTAL ACID AT HARVEST: .66G/100ML
- PH AT HARVEST: 3.79

### 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 2007 VINTAGE WAS AN EXCELLENT ONE. SPRING STARTED EARLY AS THE RAINS ENDED IN MARCH. THE SUMMER SAW FEW HEAT SPIKES AND GRAPES WERE ALLOWED TO MATURE AT AN EVEN PACE. RAINS DID COME A BIT EARLY (LATE SEPTEMBER), BUT BY THAT TIME THIS SYRAH WAS WELL INTO FERMENTATION.