

TAFT STREET

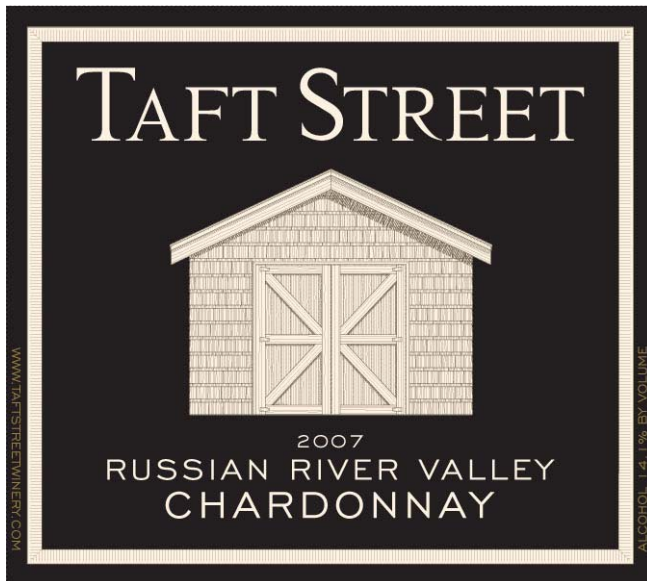
A SONOMA COUNTY WINERY

2007 CHARDONNAY RUSSIAN RIVER VALLEY

THIS COMPLEX CHARDONNAY HAS A SEAMLESS COMBINATION OF TROPICAL FRUIT AND SUBTLE OAK TONES. IMPECCABLY BALANCED AND VIBRANT, THE WINE SHOWS GREAT MOUTH FEEL AND A PERSISTENT FINISH.

VINIFICATION

THIS WINE WAS LARGELY (75%) BARREL FERMENTED, AND 50% OF THE WINE UNDERWENT MALOLACTIC FERMENTATION. A FULL 80% OF THE CHARDONNAY WAS OAK AGED FOR 10 MONTHS, WITH THE REMAINDER KEPT IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS TO ENHANCE THE FRUIT AND ACIDITY.



- VARIETAL COMPOSITION: 100% CHARDONNAY
- HARVEST DATES: SEPTEMBER 17TH-19TH, 2007
- BOTTLING DATE: JUNE 25, '08
- BARRELS: AMERICAN OAK 43%
FRENCH OAK 51%
HUNGARIAN OAK 6%
- TOTAL CASES MADE: 2413
- ALCOHOL: 14.5%
- RESIDUAL SUGAR: 0.04G/100ML
- TOTAL ACID: .600G/100ML
- PH: 3.56

VINEYARD LOCATION

FULLY HALF OF THIS WINE ORIGINATED IN THE RUSSIAN RIVER VALLEY VINEYARD OF SARALEE KUNDE; THE REMAINDER COMES FROM HOPKINS RIVER RANCH AND AIRPORT VINEYARD.

VINTAGE CONDITIONS

THE 2007 GROWING SEASON WAS CHARACTERIZED BY AN EARLY SPRING, A WARM SUMMER, FOLLOWED BY A MUCH LONGER THAN ANTICIPATED HARVEST PERIOD. THE RAINS STOPPED IN MARCH, AND THE VINES STARTED EARLY. BY SEPTEMBER, CHARDONNAY VINES HAD ALREADY HAD SUFFICIENT TIME TO FULLY RIPEN. ALTHOUGH A LIGHT CROP WAS HARVESTED, THE QUALITY OF THE FRUIT WAS EXCEPTIONAL.