

TAFT STREET

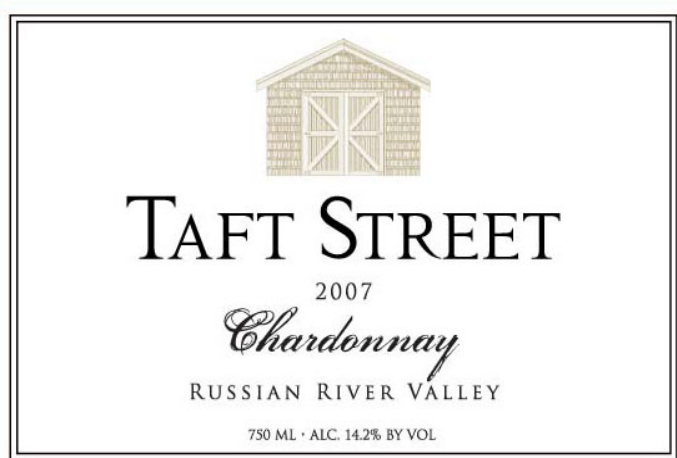
A SONOMA COUNTY WINERY

2007 CHARDONNAY RUSSIAN RIVER VALLEY

OUR FIRST CHARDONNAY "GARAGISTES", THIS WINE PAYS HOMAGE TO TAFT STREET'S ROOTS AS A PRODUCER OF SUPERIOR WINES IN LESS THAN CHATEAUX SETTINGS (READ: GARAGE). THE WINE SHOWS GRACEFUL NOTES OF TROPICAL MELON ON A JUICY BACKDROP THAT STAYS LIVELY THROUGH THE FINISH. ONLY 350 CASES PRODUCED.

VINIFICATION

THE WINE WAS 100% BARREL FERMENTED, AND 22% OF THE CHARDONNAY UNDERWENT MALO-LACTIC FERMENTATION. IT WAS THE SUR LEE AGED IN BARRELS FOR 10 MONTHS.



- VARIETAL COMPOSITION: 100% CHARDONNAY
- HARVEST DATES: SEPTEMBER 9TH AND 17TH, 2007
- BOTTLING DATE: JUNE 26, '08
- BARRELS: AMERICAN OAK 14%
FRENCH OAK 83%
HUNGARIAN OAK 3%
- TOTAL CASES MADE: 350
- ALCOHOL: 14.6%
- RESIDUAL SUGAR: 0.05G/100ML
- TOTAL ACID: .670G/100ML
- PH: 3.48

VINEYARD LOCATION

THIS WINE WAS PRODUCED FROM GRAPES GROWN ON TWO RUSSIAN RIVER VALLEY VINEYARDS: THE HOPKINS RIVER RANCH AND THE D&L CARINALLI VINEYARD

VINTAGE CONDITIONS

THE 2007 GROWING SEASON WAS ONE OF THE LONGER ONES IN RECENT YEARS. A DRY SPRING BROUGHT THE VINES TO LIFE EARLIER THAN USUAL, AND A WARM SUMMER ENABLED MUCH OF THE CHARDONNAY CROP TO BE FULLY MATURE BY THE FIRST PART OF SEPTEMBER. THIS WAS FORTUNATE, AS EARLY RAINS CHALLENGED SOME OTHER VARIETALS. CHARDONNAY, THOUGH NOT HEAVY IN QUANTITY, WAS A REAL WINNER AS FAR AS QUALITY WAS CONCERNED.