

TAFT STREET

A SONOMA COUNTY WINERY

2007 ZINFANDEL

RUSSIAN RIVER VALLEY – COBBLESTONE VINEYARD

THE 2007 RUSSIAN RIVER VALLEY ZINFANDEL – COBBLESTONE VINEYARDS CONTINUES TAFT STREET'S TRADITION OF PRODUCING APPEALING OLD VINE ZINFANDELS. THE WINE SHOWS GREAT FINESSE AS THE BERRY AND SPICE COMPONENTS ARE ESPECIALLY INTEGRATED.

VILIFICATION

THE GRAPES FOR THIS WINE WERE FERMENTED ON SKIN WITH EXTENDED MACERATION OF OVER TWO WEEKS. THE WINE WAS DRAINED AND PRESSED TO A COMBINATION OF FRENCH AND AMERICAN OAK BARRELS, WHERE COMPLETE MALOLACTIC FERMENTATION TOOK PLACE. AFTER 14 MONTHS OAK AGING THE WINE WAS BOTTLED.



- VARIETAL COMPOSITION: 100% ZINFANDEL
- HARVEST DATE: OCT 15, 06
- BOTTLING DATE: DEC 12, 08
- BARRELS: 50% NEW OAK
- (FRENCH, AMERICAN, HUNGARIAN)
- 30% ONE YEAR
- 20% NEUTRAL
- TOTAL CASES MADE: 1294
- ALCOHOL: 15.5%
- RESIDUAL SUGAR: 0.03G/100ML
- TOTAL ACID AT HARVEST: .58 G/100ML
- PH AT HARVEST: 3.69

VINEYARD LOCATION

THE GRAPES FOR THIS WINE WERE SELECTED FROM THE 100+ YEAR OLD COBBLESTONE VINEYARD IN THE RUSSIAN RIVER VALLEY, LOCATED ON THE GENTLE ROLLING HILLS EAST OF THE TOWN OF WINDSOR.

VINTAGE CONDITIONS

THE 2007 GROWING SEASON STARTED EARLY AS WINTER RAINS STOPPED A MONTH OR SO EARLIER THAN USUAL. THE SUMMER WAS WARM WITH NO REAL HEAT SPIKES AND AN EARLY HARVEST WAS PREDICTED. EARLY RAINS DELAYED THE HARVEST FOR ZINFANDEL AND OTHER VARIETIES, BUT THE CROP CAME ARRIVED IN ABUNDANCE AND IN SOUND CONDITION.