

TAFT STREET

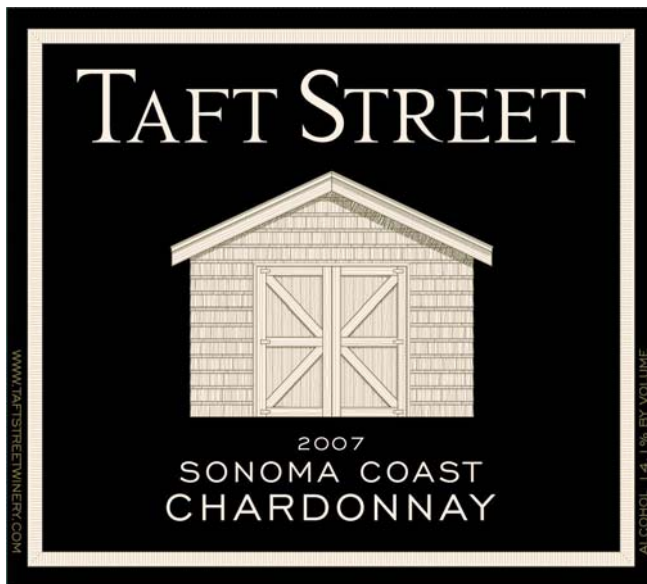
A SONOMA COUNTY WINERY

2007 CHARDONNAY SONOMA COAST

THIS WINE SHOWS FOCUSED PEAR AND CITRUS FLAVORS THAT FOLD TOGETHER NICELY. THIS LIGHT TOUCH OF OAK ADDS ELEGANCE TO THIS VERY APPEALING CHARDONNAY.

VINIFICATION

THE WINE (90%) WAS FERMENTED IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS, AND WAS NOT INOCULATED FOR MALOLACTIC FERMENTATION. JUST 10% OF THE CHARDONNAY WAS BARREL FERMENTED, AND 25% OF THE WINE WAS BARREL AGED.



- VARIETAL COMPOSITION: 100% CHARDONNAY
- HARVEST DATES: SEPTEMBER 4-19TH, 2007
- BOTTLING DATE: JUNE 24, '08
- BARRELS: AMERICAN OAK 75%
FRENCH OAK 20%
HUNGARIAN OAK 5%
- TOTAL CASES MADE: 1473
- ALCOHOL: 14.6%
- RESIDUAL SUGAR: 0.04G/100ML
- TOTAL ACID: .590G/100ML
- PH: 3.64

VINEYARD LOCATION

THE WINE IS A BLEND OF CHARDONNAYS FROM VINEYARDS ALONG THE RUSSIAN RIVER VALLEY: SARALEE KUNDE, HOPKINS RIVER RANCH, AND THE AIRPORT VINEYARD.

VINTAGE CONDITIONS

THE 2007 GROWING SEASON STARTED EARLY, AS THE RAINS LET UP BY MID MARCH. A DRY SPRING WAS FOLLOWED BY A WARM AND DRY SUMMER. THE CROP WAS LIGHTER THAN NORMAL, AND CONDITIONS WERE MADE EVEN MORE CHALLENGING BY RAINS THAT STARTED BY LATE SEPTEMBER. HOWEVER, THE QUALITY OF THE CHARDONNAY WAS FIRST RATE, AND SOME DELICIOUS CHARDONNAYS HAVE BEEN MADE.