

TAFT STREET

A SONOMA COUNTY WINERY

2007 PINOT NOIR SONOMA COAST

THIS WINE IS VELVETY WITH RICH AND RIPE BERRY FLAVORS. THE TEXTURE IS SMOOTH AND FOCUSED, AND HINTS OF PEPPER AND SMOKE PERSIST IN THE NICELY POLISHED FINISH.

VINIFICATION

THE WINE WAS FERMENTED IN OPEN TOPPED STAINLESS STEEL TANKS, WITH THREE DAILY PUNCH DOWNS FOR COLOR AND FLAVOR EXTRACTION. AFTER FERMENTATION, THE WINE WAS PRESSED TO BARREL FOR 14 MONTHS AGEING.



- VARIETAL COMPOSITION: 100% PINOT NOIR
- HARVEST DATE: SEPTEMBER 14TH
- BOTTLING DATE: JANUARY 13, 2009
- BARRELS: 45% FRENCH OAK
55% AMERICAN OAK
- TOTAL CASES MADE: 4981
- ALCOHOL: 14.1
- RESIDUAL SUGAR: .04G/100ML
- TOTAL ACID AT HARVEST: .53G/100ML
- PH AT HARVEST: 3.64

VINEYARD LOCATION

THIS WINE WAS PRODUCED FROM GRAPES GROWN ON SEVERAL VINEYARDS IN THE SONOMA COAST APPELLATION, WITH A GOOD PORTION ORIGINATING FROM ART IBLETO'S "BELLA SONOMA VINEYARD" LOCATED AT THE INTERSECTION OF STONY POINT AND THE GRAVENSTEIN HIGHWAY.

VINTAGE CONDITIONS

THE 2007 GROWING SEASON WAS ONE OF THE LONGER ONES IN RECENT YEARS. A DRY SPRING BROUGHT AN EARLY BUD BREAK, AND A WARM SUMMER ENABLED MUCH OF THE PINOT NOIR CROP TO BE FULLY MATURE BY THE FIRST PART OF SEPTEMBER. THIS WAS FORTUNATE, AS EARLY RAINS AND COOL WEATHER SET IN AFTER MID SEPTEMBER. THOUGH NOT BIG IN QUANTITY, SONOMA COAST PINOT NOIR WAS A REAL WINNER AS FAR AS QUALITY WAS CONCERNED.