

TAFT STREET

A SONOMA COUNTY WINERY

2008 Chardonnay Russian River Valley

This complex Chardonnay has a harmonious apple, and melon component which blends perfectly with spicy hints of oak. The result lingers on the palate and long impresses.

Vinification

This wine was largely (83%) barrel fermented, and 60% of the wine underwent malolactic fermentation. A full 90% 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 1ST-18TH, 2008
- BOTTLING DATE: JULY 2009
- BARRELS: AMERICAN OAK 16%
FRENCH OAK 80%
HUNGARIAN OAK 4%
- TOTAL CASES MADE: 4082
- ALCOHOL: 14.5%
- RESIDUAL SUGAR: 0.27G/100ML
- TOTAL ACID: .560G/100ML
- PH: 3.40

Vineyard Location

This wine originated in the Russian River Valley Vineyards of Kunde, Feeney, Airport, and Mirabel..

Vintage Conditions

The 2008 growing season was an extreme one in almost every sense of the term. We had frosts in April and May, which had a hand in reducing crop size. The North Coast experienced severe wildfires, accompanied by high winds and temperatures over the 100 degree mark. All this made for a compacted harvest, and we had virtually all our grapes in by the end of September. To say it was a challenging year for winemakers is to speak straight. Evelyn White took it all in stride, and the wines (and this Chardonnay in particular) speak for themselves.