

Taft Street

2014 MERLOT ALEXANDER VALLEY

Plum with hints of ruby, this Alexander Valley Merlot has aromas of ripe cherry and currant mixed with inklings of allspice and nutmeg. Velvety, sweet tannins pair exceptionally well with the dark fruit, resulting in a rich, sumptuous mouth feel. Judicious use of American Oak adds hints of vanilla and structure to this food-friendly wine.

VINIFICATION

The grapes were cold soaked for three days at 50°F. Fermentation time was 10 days; maceration time five days. The wine was then drained, pressed, raked, and inoculated for malolactic fermentation in barrel. There were multiple rack and returns during the 20 months of barrel aging.

VINEYARD LOCATION

The Merlot was grown on the Hansen Vineyard Ranch at the foot of the mountains in the heart of Alexander Valley.

VINTAGE CONDITIONS

Similar to 2013, a long growing season with moderate weather provided added hang time for the fruit to develop ripe flavors. A mild winter and spring without frost led to crisper wines with higher acidity.

VARIETAL COMPOSITION

98% Merlot, 1% Petite Sirah, 1% Syrah

COOPERAGE

20 months in American and French oak. 10% new, 60% 1 & 2 year.

TOTAL CASES MADE

1,425 cases

HARVEST DATE

September 15, 2014

BOTTLING DATE

July 28, 2016

ALCOHOL

14.5%

RS

0.02g/100ml

TA

0.65 g/100ml

PH

3.5



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