

Taft Street

2016 CHARDONNAY RUSSIAN RIVER VALLEY

With a bright nose of pear and lemon, this Chardonnay highlights fruit-forward flavors of honeysuckle and apple. The French Oak and partial malolactic fermentation add a delightfully creamy combination of toasted almond and creme brulee. The result is a bright, fruit-forward wine with a long enjoyable finish.

VINIFICATION

85% of the Chardonnay was barrel fermented in Damy French Oak barrels. The wine was aged nine months sur lie and 3% of the barrel fermented wine underwent malolactic fermentation.

VINEYARD LOCATION

We sourced multiple well known Russian River Valley vineyards for this wine: Clone 17 from Saralee Kundee's Catie's Corner; Clone 4 & 809 from Hopkins Vineyards; Clone 4 & 17 from Vino Farms' Airport Vineyard, and the Robert Young Clone from the Nonella Vineyards.

VINTAGE CONDITIONS

The 2016 growing season started with consistent rainfall with moderate spring temps allowing for an early bud break and rapid growth. Warmer temps and a dry summer without frost accelerated ripening and resulted in quite aromatic, condensed flavors with higher acidity.

VARIETAL COMPOSITION

100% Russian River Valley Chardonnay

COOPERAGE

100% French Oak (14% New, 24% 1-2 year)

TOTAL CASES MADE

1,766 cases

ALCOHOL

14.2%

HARVEST DATE

August 22 - September 26, 2016

BOTTLING DATE

July 19, 2017



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