

# Taft Street

## 2017 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 French Oak adds hints of spice 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, racked, and inoculated for malolactic fermentation. There were multiple rack and returns during the 10 months of aging.

### VINEYARD LOCATION

100% of this Merlot was from the Swallowfork vineyard north of the winery in the heart of Alexander Valley.

### VINTAGE CONDITIONS

Record setting rainfall was followed by a wide variety of weather conditions keeping growers busy. Extreme heat in early September accelerated ripening leading to a hectic harvest producing aromatic, condensed flavors with higher acidity.

### VARIETAL COMPOSITION

100% Alexander Valley Merlot

### COOPERAGE

10 months French oak.

### TOTAL CASES MADE

1,291 cases

### HARVEST DATE

October 3, 2017

### BOTTLING DATE

July 10, 2018

ALCOHOL	RS	TA	PH
15.1%	0.02g/100ml	0.65 g/100ml	3.5



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