

# Taft Street

## 2018 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 40% of the barrel fermented wine underwent malolactic fermentation.

### VINEYARD LOCATION

We sourced three well known Russian River Valley vineyards for this wine: Clone 17 from Saralee Kundee's Catie's Corner; Clone 809 from Hopkins Vineyards; Clone 4 from Vino Farms' Airport Vineyard.

### VINTAGE CONDITIONS

The 2018 season started slowly with little pressure from weather extremes, allowing for a long hang time developing ripeness and flavor. Temperate warm days and cooler nights enabled optimal brix and pH. This vintage has the all the makings of greatness; fruit quality has been excellent due to the superb growing season and late harvest.

### VARIETAL COMPOSITION

100% Russian River Valley Chardonnay

### COOPERAGE

100% French Oak (25% New, 15% 1-2 year)

### TOTAL CASES MADE

1,727 cases

### ALCOHOL

14.1%

### HARVEST DATE

September 13-29, 2018

### BOTTLING DATE

July 12, 2019



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