

Taft Street

2018 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

This Merlot comes from the Swallowfork vineyard is north of the winery in the heart of Alexander Valley.

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.

VARIETAL COMPOSITION

Alexander Valley Merlot

COOPERAGE

10 months French oak.

TOTAL CASES MADE

1,291 cases

ALCOHOL

14.9%

HARVEST DATE

September 24, 2018

BOTTLING DATE

August 6, 2019



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