

Taft Street

2015 Russian River Valley Chardonnay



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

80% of the Chardonnay was barrel fermented in Damy French oak barrels. The wine was aged ten months Sur Lie and 30% of the barrel fermented wine underwent malolactic fermentation.

Vineyard Location

We sourced six local, 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 Art Ibleto's Bella Sonoma vineyard, and the Robert Young Clone from Dutton Ranch and Nonella Vineyards.

Vintage Conditions

The 2015 harvest saw warmer temps and a dry growing season which accelerated ripening and resulted in quite aromatic and condensed flavors. Similar to 2014, a mild winter and spring without frost led to crisper wines with higher acidity.