

# 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.