

W H I T E H A L L
L A N E



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RUTHERFORD
N A P A V A L L E Y

S A U V I G N O N
B L A N C

VINTAGE

2016 began with a mild winter and very little rain, leading to an early bud break and start of our growing season. The cool spring weather and warm summer allowed the fruit to mature at an even pace. The consistent summer weather encouraged our Sauvignon Blanc grapes to ripen about three weeks ahead of schedule in mid August. The grapes were harvested from select vineyards in Rutherford including Whitehall Lane's Estate and Bommarito Vineyards.

WINE

Whitehall Lane is known for a Bordeaux style, fruit-forward and crisp Sauvignon Blanc. A majority of the fruit used for this wine was whole-cluster pressed, which allows for gentle handling of the fruit. A small portion of the fruit was destemmed and pumped as whole berries directly into the tank for 6 hours of grape skin contact. This process creates a big, fleshy mid-palate weight to enhance the wine. 75% of the fruit was cool-fermented in stainless steel tanks while 25% was fermented in French oak barrels (15% new, 10% neutral).

NOTES

The 2016 Sauvignon Blanc offers a great deal of complexity. On the nose, it evokes fresh Bartlett pears, white flowers, Golden Delicious apples, crushed limestone, lime zest, and a touch of brioche. Though crisp up front, the mid-palate offers a medium-bodied texture to the wine. Its flavors include fresh melon, stewed pears, baked apple crumble, nectarines, toasted walnuts, and a hint of fresh croissant. The finish has beautiful length with fresh acidity and subtle toasty notes.

WINEMAKER: *Jason Moulton*

APPELLATION: *Rutherford*

COMPOSITION: *86% Sauvignon Blanc,
14% Semillon*

pH | T.A.: *3.31 | 7.33g/L*

ALCOHOL: *13.8%*

CASE PACK: *12/750mL*

SRP: *\$24*

UPC: *0-11628701026*

SCC: *100-11628701023*

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