W H I T E H A L L



WINEMAKER: Jason Moulton

APPELLATION: Napa Valley

COMPOSITION: 96% Cabernet Sauvignon, 4% Petit Verdot

ALCOHOL: 14.8%

CASE PACK: 12/750mL

SRP: \$46

UPC: *0-11628314998*

SCC: 100-11628314995

ACCOLADES: 92 Points - Wine Spectator

2 0 1 7

NAPA VALLEY

CABERNET SAUVIGNON

VINTAGE

The 2017 year began with abundant rainfall, followed by a mild Spring resulting in extended flowering with little shatter. The summer warmed up nicely, allowing the fruit to mature at an even rate and make optimum conditions for flavor development. A Labor Day weekend heat event kicked harvest into high gear, then cool weather allowed sugar levels to return to normal. Our Cabernet Sauvignon and Petit Verdot grapes were harvested in mid-September and the first week in October, when they were in perfect balance. The fruit is predominantly from Rutherford, St. Helena, and the Oak Knoll District appellations.

WINE

Upon hand harvesting in the early morning hours, our grapes were carefully destemmed and sent to tank for a whole-berry fermentation. The grapes were cold-soaked in tank at 45°F for 4-7 days, allowing for increased color, aroma, and flavor extraction. After inoculation with a select yeast, the grape must (juice, skins, and seeds) fermented at 82°F, which allowed for a hot extraction on the skins. For fermentation cap management, the juice was pumped over the skins two times per day, wetting the cap evenly for a nice healthy fermentation. After fermentation and pressing, the 2017 Napa Valley Cabernet Sauvignon was aged in 50% new French oak and 50% neutral oak for 20 months before bottling. The blend is 96% Cabernet Sauvignon and 4% Petit Verdot. At bottling, this wine and was bottled unfined and unfiltered.

NOTES

This beautifully blended 2017 Cabernet Sauvignon is exquisitely balanced with excellent fruit concentration. On the nose, this wine offers fresh blackberries, black cherries, blueberry pie, graphite, toasted brioche, and a touch of lavender. The palate offers plush but concentrated tannins, mixed berry jam, dried black cherries, dark chocolate, toasted walnuts, cedar, and a touch of vanilla bean with a finish that softens and lingers. This offering is enjoyable today but will also evolve with cellar aging through 2030.

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