

WHITEHALL
LANE



WINEMAKER: *Jason Moulton*

APPELLATION: *Sonoma Stage Vineyard,
Petaluma Gap*

COMPOSITION: *100% Pinot Noir*

2018

SONOMA STAGE VINEYARD
PETALUMA GAP
PINOT NOIR

VINTAGE

The 2018 vintage was a near perfect growing season! Bud break began in late March to early April, leading to a Spring that was mild and dry. Flowering proved to be long and gave way to a healthy set of uniform grape clusters. Summer was also quite warm and long, leading to a cooling effect near the end of the season and into Fall. Throughout the vineyard growing season, there were no heat spikes and the temperatures were steady and even-keel.

WINE

The Pinot Noir harvested from the Sonoma Stage Vineyard are Calera and Swan clones. 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. This small lot was aged in French oak barrels (35% new) for 14 months and was bottled unfinned and unfiltered.

NOTES

This Sonoma Stage Vineyard Pinot Noir has aromatic layers of fresh red raspberries, cherry lollipop, wild strawberries, strawberry rhubarb pie, maraschino cherries, wild game, and toasted almonds. On the palate, mixed berry crisp couples with raspberry Chambord, dried cherries, goji berries, strawberry jam, and a touch of vanillin. All of these elements burst from this wine with a textured, round mouthfeel and long-structured finish.

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