

# WHITEHALL LANE



WINEMAKER: *Jason Moulton*

APPELLATION: *Sonoma Valley*

COMPOSITION: *100% Chardonnay*

ALCOHOL: *14.5%*

## 2019 SONOMA VALLEY CHARDONNAY

### VINTAGE

The 2019 vintage began with bud break in late March, leading to a Spring that had few showers and was relatively dry. Summer was also quite warm and long, leading into a steady Autumn harvest season. The consistent summer weather encouraged our Chardonnay grapes to ripen in mid-September. The fruit was handpicked on September 20th, 2019 at optimal flavors and ripeness.

### WINE

The Chardonnay clone used for this wine is 100% Wentz clone, a long sought after clone for Chardonnay. After handpicking, the fruit was hand sorted and whole cluster pressed in a gentle Champagne press cycle. The juice was then cold settled and racked to barrels dirty on its heavy lees solids. The Chardonnay then underwent a native yeast barrel fermentation in 100% French oak barrels (35% new and 65% neutral). This wine went through approximately 75% of its malolactic fermentation to enhance body and mouthfeel. Lees stirring was performed every 3 weeks during its life to also build upon body, texture, and structure. Overall, the wine was aged on the lees for 14 months before filtration and bottling.

### NOTES

This Chardonnay has attractive aromas of Fuji apples, pears, walnuts, lemon curd, fresh croissant, baking spices, and a touch of pecorino cheese. It is rich and softly textured with a very long, creamy finish. Its palate provides a full-bodied wine with fresh white pineapples, Golden Delicious apples, fruit cocktail, pears, grapefruit pith, and allspice. Enjoyable now and through 2027 with proper cellaring.

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