

WHITEHALL  
LANE



WINEMAKER: Jason Moulton

APPELLATION: Sonoma Valley

COMPOSITION: 100% Cabernet  
Sauvignon

ALCOHOL: 14.9

2020

SONOMA VALLEY

CABERNET SAUVIGNON

RASSI VINEYARD

#### VINTAGE

The 2020 vintage was a long and warm growing season. Bud break began in late March, leading to a Spring that had few showers and was relatively dry. Summer was steady, with heat spikes that pushed the vintage closer and closer. As we headed into Autumn, harvest was upon us quickly and we moved swiftly to bring in all Cabernet Sauvignon grapes to process and finish the season.

#### 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 Cabernet Sauvignon was aged in 30% new French oak for 20 months before bottling. The final blend is 100% Cabernet Sauvignon and was bottled unfiltered and unfiltered.

#### NOTES

This beautifully blended 2020 Rassi Cabernet Sauvignon is exquisitely balanced with excellent fruit concentration. On the nose, this wine offers candied blueberry lollipop, blackberry tart, dark cranberry compote, stewed Mission figs, and a touch of brioche. The palate offers plush but delicate tannins, bursting with fresh blueberries, black cherries, Agen prunes, toasted walnuts and cedar that lingers on the finish. This offering is enjoyable today but will also evolve with cellar aging through 2032.

