

WHITEHALL
LANE

2020 SONOMA STAGE VINEYARD

Pinot Noir Petaluma Gap

TASTING NOTES

This Sonoma Stage Vineyard Pinot Noir has aromatic layers of fresh cranberries, blood orange zest, wild strawberries, cherry lollipop and lightly toasted walnuts. On the palate, bright acidity intermingles with pomegranates, strawberry preserves, wild game, rhubarb and toasted brioche. All of these elements burst from this wine with a textured, round mouthfeel and long-structured finish

WINEMAKING

The Pinot Noir harvested from the Sonoma Stage Vineyard are Calera, Swan, 115 and 667 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

VINTAGE

The 2020 vintage in the Petaluma Gap AVA was considered a warmer season than usual for a cool grape growing appellation. Bud break began in early March, leading to a Spring that had a few showers and was relatively dry. Summer was also quite warm and long, leading into a steady Autumn harvest season. This consistent weather encouraged our Pinot Noir grapes to ripen into early October



Winemaker: Jason Moulton

Appellation: Petaluma Gap, Sonoma Valley

Composition: 100% Pinot Noir

Alcohol: 14%

Accolades: 91 pts, Wine Enthusiast

