WHITEHALL
LANE

WINEMAKER: *Jason Moulton*

APPELLATION: *Sonoma Valley*

COMPOSITION: *100% Chardonnay*

ALCOHOL: *14.6%*

2020
SONOMA VALLEY
CHARDONNAY

VINTAGE

The 2020 vintage was considered a very warm growing season. Bud break began in mid-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 10th, 2020 at optimal flavors and ripeness.

WINE

The Chardonnay clone used for this wine is 100% Wente 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). 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 Sonoma Valley Chardonnay has attractive aromas of Golden Delicious apples, Bartlett pears, walnuts, fresh baked scones, spicebox, and a touch of orange marmalade. It is rich and softly textured with a very long, creamy finish. Its palate provides a full-bodied wine with fresh pineapples, caramel apple, vanillin, and a cotton candy finish. Enjoyable now and through 2028 with proper cellaring.

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