

WHITEHALL
LANE



WINEMAKER: Jason Moulton

APPELLATION: Petaluma Gap, Sonoma

COMPOSITION: 100% Pinot Noir

ALCOHOL: 12.3

2022
PETALUMA GAP
PINOT NOIR
ROSÉ

VINTAGE

The 2022 vintage was considered a recovery year for the drought year in 2021. The season started off with bud break in early March, leading to a Spring that allowed for a turbulent flowering period that gave high winds, hail, rain, and a cold snap. The vines, as a result, provided a low yielding set for the grape clusters. Summer was quite warm and long, leading into an early Autumn harvest season. The consistent summer weather encouraged our Pinot Noir grapes to ripen on September 1st.

WINE

After being hand-harvested, the Pinot Noir grapes from our Sonoma Stage Vineyard were gently whole-cluster pressed. 75% was cool-fermented in a stainless steel tank while 25% (20% neutral oak, 5% new French oak) of the juice went into barrels. Before fermentation, the juice underwent a cold stabulation (chilling at 45°F) for 7 days, increasing the texture and aromatics. This process is a common practice for Rosé in France. The stainless steel tank was inoculated with a special Provençal-style Rosé yeast while the barrels underwent a native fermentation. The barrels and tank were aged sur lies (on the lees) and stirred every 2-3 weeks for enhanced mid-palate building.

NOTES

This 2022 Pinot Noir Rosé is bursting with Red Delicious apples, fresh strawberries, fruit cocktail and white nectarines. On the palate, it is crisp and refreshing, showing Rainier cherries, cranberries, pomegranates, toasted nuts and a touch of strawberry croissant while having a long, pleasant finish. This wine is best enjoyed chilled and you can drink now or wait 1-2 years before opening.

