

WHITEHALL
LANE

SONOMA STAGE VINEYARD

Petaluma Gap

Blanc de Noirs Brut

TASTING NOTES

This Blanc de Noirs sparkling wine has aromatic layers of cranberries, pomegranates, grapefruit pith, cherries, Red Delicious apple skin, white peaches and brioche, all reaching out in the glass with fine bubble formation. On the palate, the mousse creates a creaminess that follows with nectarines, rhubarb, wild strawberries, red plums and blood orange zest. All of these elements burst from this sparkling wine with a textured, round mouthfeel and long, mineral-driven clean finish. Enjoy this wine with fresh oysters, shellfish, smoked salmon, potato chips with caviar or fried chicken with white truffle salt. For the cocktail aficionado, it makes for a perfect component to an Aperol Spritz or a Bellini.

WINEMAKING

This 2022 vintage Blanc de Noirs Méthode Champenoise Brut is our second release of a sparkling wine at Whitehall Lane Winery. The clone 115 Pinot Noir from the Sonoma Stage Vineyard was hand harvested in the early morning hours and whole-cluster pressed with a gentle Champagne cycle. The juice was split between 75% stainless steel for a cool fermentation while 25% was sent to barrel (15% new French oak) for a native fermentation. After primary fermentation, the wine was filtered and prepared for “tirage”—blending with a mixture of sugar and yeast—and sent to bottle. The wine then lay on its side and underwent a second fermentation for 3-5 weeks. Once finished, the bottles were tilted into riddling “remuage” racks, where they were slowly turned 25 times to settle the dead yeast cells in the neck of the bottle for disgorgement “degorgement”. The neck of the bottle was then frozen, trapping the yeast, and pressure shot out the frozen yeast when opened. A dose—“dosage”—of sugar and base wine was added to each bottle to top off the wine. After adding a cork, wire hood, capsule and label, we have a Méthode Champenoise Blanc de Noirs Brut sparkling wine to enjoy for any and all celebratory occasions.

VINTAGE

The 2022 vintage was considered a recovery year for the drought year in 2021, which have typically proven to be excellent quality for wines. The Petaluma Gap AVA is known for its naturally formed 15-mile-wide “gap” in the coastal range mountains that pulls cool coastal air in when the inland valley air heats up. The wind comes in from the ocean off Tomales Bay and Bodega Bay, bottlenecks as it goes through the gap, and empties into the San Francisco Bay. The season started off with bud break in early March, leading to a Spring that allowed for a turbulent flowering period. 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 sparkling Pinot Noir grapes to ripen on August 24th.



Winemaker: Jason Moulton **Appellation:** Petaluma Gap
Composition: 100% Pinot Noir **Alcohol:** 12.5%

