

WHITEHALL  
LANE

# 2022 SAUVIGNON BLANC

Rutherford  
Napa Valley

## TASTING NOTES

The 2022 Sauvignon Blanc offers a great deal of complexity. On the nose, it evokes white peaches, Golden Delicious apples, golden raisins, lemon zest and a hint of lemongrass. Though crisp up front, the mid-palate offers a medium-bodied texture. Its flavors include Gravenstein apples, Bartlett pears, yellow nectarines, baked apple crisp, brioche and a touch of marzipan. The finish has beautiful length with fresh acidity and subtle toasty notes.

## WINEMAKING

Whitehall Lane is known for a Bordeaux style, fruit-forward and crisp Sauvignon Blanc. A majority of the fruit used for this wine was whole-cluster pressed. A small portion of the fruit was destemmed and pumped as whole berries directly into the tank for 18 hours of grape skin contact. This process creates a big, fleshy mid-palate weight to enhance the wine. Before fermentation, a portion of the Sauvignon Blanc juice underwent cold stabilization (chilling at 40 F) for 8 days, increasing the texture and aromatics. 75% of the fruit was cool fermented in stainless steel tanks while 25% was fermented in French oak barrels (15% new, 10% neutral). Native yeast fermentation took place in barrel sur lies (on the lees) with battonage (stirring) for four months. All these winemaking techniques create a unique Sauvignon Blanc with enhanced flavors and aromas, whilst offering a bold, round mid-palate and long, lingering finish.

## VINTAGE

The 2022 vintage was considered a recovery year for the drought year in 2021, which provided a below average level of rain for the Napa Valley. Drought years have typically proven to be excellent quality for wines. The season started off with bud break in early March, leading to a Spring that allowed for a turbulent flowering period. Despite winds, hail, rain and a cold snap, the fruit set prevailed and provided an average set for the grape clusters. Summer was quite warm and long, and the semi-drought conditions led to lower yields in the vineyard, giving a perfect concentration for juice versus skin ratio. The consistent summer weather encouraged our Semillon and Sauvignon Blanc grapes to ripen in late mid-August to early-September.



**Winemaker:** Jason Moulton

**Appellation:** Rutherford

**Alcohol:** 13.8%

**Composition:** 80% Sauvignon Blanc, 20% Semillon

**Accolades:** 91 Points, Wine Enthusiast • 91 Points, Wine Advocate • 90 Points, James Suckling

