

W H I T E H A L L  
L A N E



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R U T H E R F O R D  
N A P A V A L L E Y  
S A U V I G N O N  
B L A N C

V I N T A G E

The 2018 vintage was a near perfect growing season! Bud break began in late March to early April, leading to a Spring that was mild and dry. Flowering proved to be long and gave way to a healthy set of uniform grape clusters. Summer was also quite warm and long, leading to a cooling effect near the end of the season and into Fall. Throughout the vineyard growing season, there were no heat spikes and the temperatures were steady and even-keel. The consistent summer weather encouraged our Sauvignon Blanc and Semillon grapes to ripen in late August to mid-September. The grapes were harvested from select vineyards in Rutherford including Whitehall Lane's Estate and Bommarito Vineyards.

W I N E

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, which allows for gentle handling of the fruit. 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 stabulation (chilling at 40°F) for 10 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, with sur lies (on the lees) and battonage (stirring) for four months. All of these winemaking techniques create a unique Sauvignon Blanc with enhanced flavors and aromas, whilst offering a bold, round mid-palate and long, lingering finish.

N O T E S

The 2018 Sauvignon Blanc offers a great deal of complexity. On the nose, it evokes Bartlett pears, fresh yellow peaches, pineapple guava (feijoa), honeysuckle, lemon curd, grapefruit zest, and a touch of spiced apples. Though crisp up front, the mid-palate offers a medium-bodied texture. Its flavors include fresh honeydew melon, yellow nectarines, Golden Delicious apples, toasted walnuts, baked apple pie, and fresh croissant. The finish has beautiful length with fresh acidity and subtle toasty notes.

WINEMAKER: *Jason Moulton*

APPELLATION: *Rutherford*

COMPOSITION: *84% Sauvignon Blanc,  
16% Semillon*

pH | T.A.: *3.27 | 7.3g/L*

ALCOHOL: *13.9%*

CASE PACK: *12/750mL*

SRP: *\$25*

UPC: *0-11628701026*

SCC: *100-11628701023*

ACCOLADES: *90 Points - Wine Enthusiast*

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