

WHITEHALL  
LANE



WINEMAKER: *Jason Moulton*  
APPELLATION: *Petaluma Gap*  
COMPOSITION: *100% Pinot Noir*  
ALCOHOL: *14.3%*  
CASE PACK: *12/750mL*  
SRP: *\$40*  
UPC: *0-11628610052*  
SCC: *100-11628610059*

2019

SONOMA STAGE VINEYARD  
PETALUMA GAP  
PINOT NOIR

VINTAGE

The 2019 vintage was a near perfect growing season. Bud break began in 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 Pinot Noir grapes to ripen in September to early-October.

VINEYARD

The Petaluma Gap AVA is one of the newest grape growing regions in California. The region 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, building up speed, and empties into the San Francisco Bay. Whitehall Lane recently purchased the Sonoma Stage Vineyard here, forecasting that this will be a future hotspot for ultra-premium Pinot Noir.

WINE

The Pinot Noir harvested from the Sonoma Stage Vineyard are Calera, Swan, 115, and 667 clones. Upon hand harvesting in the early morning hours, our grapes were carefully destemmed and sent to tank for a whole-berry fermentation. The grapes were cold-soaked in tank at 45°F for 4-7 days, allowing for increased color, aroma, and flavor extraction. After inoculation with a select yeast, the grape must (juice, skins, and seeds) fermented at 82°F, which allowed for a hot extraction on the skins. For fermentation cap management, the juice was pumped over the skins two times per day, wetting the cap evenly for a nice healthy fermentation. This small lot was aged in French oak barrels (35% new) for 14 months and was bottled unfinned and unfiltered.

NOTES

This Sonoma Stage Vineyard Pinot Noir has aromatic layers of wild strawberries, baked cherry pie, anise, cherry lollipop, wild game, and spicebox. On the palate, black cherry jam couples with crème de cassis, mixed berry crisp, rhubarb, and a touch of vanillin. All of these elements burst from this wine with a textured, round mouthfeel and long-structured finish.

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