WHITEHALL LANE ESTATE

2019

WHITEHALL LANE ESTATE MERLOT

NAPA VALLEY • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

2019 was a long, ideal growing season for our Napa Valley Merlot grapes. Bud break occurred from late March through April, and this long owering period gave way to a healthy set of uniform grape clusers. Summer was quite warm and long, followed by a cooling eect near the end of the season and into Fall.

Wine Making

Upon hand harvesting in the early morning hours, the grapes were carefully destemmed and sent to tank for a whole-berry fermentation. e grapes were cold soaked in tank at 45°F for 4-7 days, allowing for increased color, aroma and avor 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 each day, wetting the cap evenly for a nice healthy fermentation. After fermentation and pressing, the wine was aged in 35% new French oak and 65% neutral oak for 20 months before bottling.

Food Suggestions

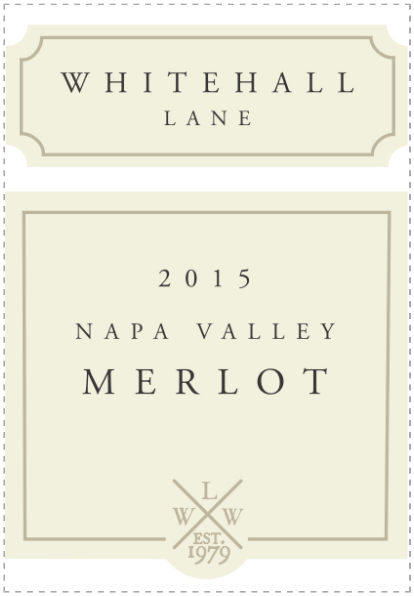
Pairs well with beef, lamb, and veal dishes.

TASTING NOTES

This Merlot offers notes of raspberry croissant, red currants, cocoa powder, and layers of graphite. The palate showcases fine, firm tannins — alongside chocolate cherry lollipop, red plums, dried goji berries, and toasted brioche. It is supple in texture and shows attractive depth on the finish.

87% Merlot, 8 % Cabernet Sauvignon, 3% Malbec, and 2% Petit Verdot grape blend.
This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Sustainable
- Napa Green Certified
- ABV%: 14.7
- Class: Red

REVIEWS

James Suckling | 91
Wine Spectator | 91

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VINTAGE IMPORTS
Importer & Distributor of Wines & Sirits