

WHITEHALL LANE ESTATE

2020

WHITEHALL LANE 'RUTHERFORD' SAUVIGNON BLANC

RUTHERFORD • CALIFORNIA • UNITED STATES • NORTHAMERICA

TECHNICAL DETAILS

The Estate

With less water in the ground, yields in the vineyard were lower but resulted in the perfect concentration of the juice to skin ratio. Bud break occurred in early March, leading to a Spring that allowed for awless owering and set for the grape clusters.

Wine Making

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. is process creates a big, eshy 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).

Food Suggestions

Pairs well with shellfish, vegetarian dishes, and goat cheese.

TASTING NOTES

On the nose, it evokes white nectarines, Golden Delicious apples, honeysuckle, fresh green figs, lemon curd and fragrant white flowers. Though crisp up front, the mid-palate offers a medium-bodied texture. Its flavors include Bartlett pear, lime zest, brioche, yellow peaches, spiced apple tart and a touch of toasted walnut. The finish has a beautiful length with fresh acidity and subtle toasty notes.

81% Sauvignon Blanc and 19% Semillon 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%: 13.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

