

WHITEHALL LANE WINERY & VINEYARDS

2007 CHARDONNAY CARNEROS



Production: 3,720 cases of 750ml bottles

The Vintage: The growing season in 2007 was wonderful. The mild summer weather with no extreme temperature shifts in the Carneros District made for ideal growing conditions. The delicate balance of flavors and acidity developed beautifully through the summer. The fruit was harvested from October 4th to October 6th from the Larson Vineyard and Sangiacomo Vineyard, both on the Sonoma side of the Carneros.

Winemaking: The wine was barrel fermented in 35% new and 65% one and two-year-old French oak barrels. It was aged on the lees for seven months. Approximately 40% of the wine was put through malo-lactic fermentation to enhance the body of the wine while retaining crispness and varietal characteristics.

Tasting Notes: This well-balanced Chardonnay has aromas and flavors of pear, honey, tropical fruit and toasty oak. It has a very long, flavorful finish that lingers.



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