

WHITEHALL LANE WINERY

2002 SAUVIGNON BLANC NAPA VALLEY



Blend: 90% Sauvignon Blanc, 10% Semillon

Production: 7,310 cases of 750ml bottles

The Vintage: The cool Spring months of 2002 led to a delayed bud-break and smaller than normal crop of Sauvignon Blanc grapes. The Summer months that followed were hot and dry and the grape clusters ripened beautifully into September. The Sauvignon Blanc grapes were harvested from September 4th to September 10th. Most of the fruit was grown in the winery's Rutherford vineyards, a region of Napa Valley that is ideal for growing Sauvignon Blanc and Semillon.

Winemaking: The wine and winemaking techniques remain consistent from vintage to vintage because of the outstanding growing conditions in the vineyards every year. This 2002 wine follows in the Whitehall Lane style of a fruit forward and crisp Sauvignon Blanc. 70% of the fruit is fermented in temperature controlled stainless steel tanks and 30% in new French oak barrels. The barrel fermented portion was aged "on the lees" for two months. Utilizing both tank and barrels for fermenting and aging allows for crisp fruit flavors plus the added complexity and richness from the barrel fermentation. A small amount of Semillon was blended in to enhance the flavors and mouth-feel.

Tasting Notes: The 2002 Sauvignon Blanc is very aromatic with fragrances of lime, honeydew melon and grapefruit. It is crisp and refreshing and delivers the rich and lingering citrus flavors. The wine displays an excellent balance between crispness and fruit flavors.

Whitehall Lane Winery

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