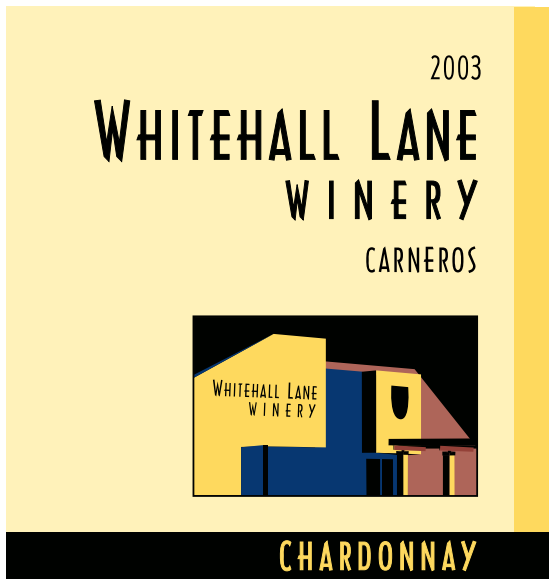


WHITEHALL LANE WINERY

2003 CHARDONNAY CARNEROS



Blend: 100% Chardonnay

Production: 787 cases of 750ml bottles

The Vintage: Whitehall Lane used the exceptional fruit from a small Chardonnay block in the Sangiacomo Vineyard in Sonoma's Carneros region to make this chardonnay. Growing conditions in 2003 began with a cool, wet spring that delayed bud break. However, there was bright sunshine in late spring and early summer, allowing the vines to begin very positive grape development. The Chardonnay grapes were harvested on September 30th when the fruit displayed ripe flavors and ideal balance.

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

Tasting Notes: This chardonnay has attractive tropical fruit and toasty oak aromas. It is softly textured and refreshing with layers of baked apple and citrus flavors. Enjoyable now, and for the next two to three years.

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