

WHITEHALL LANE WINERY

2003 SAUVIGNON BLANC NAPA VALLEY



Blend: 90% Sauvignon Blanc, 10% Semillon

Production: 7,450 cases of 750ml bottles

The Vintage: 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 fruit was fully mature by mid September. The Sauvignon Blanc grapes were harvested from September 13th to September 18th. 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 2003 wine follows in the Whitehall Lane style of a fruit forward and crisp Sauvignon Blanc. 70% of the fruit was 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 2003 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

1563 St. Helena Hwy

St. Helena, CA 94574

800-963-9454

www.whitehalllane.com