

WHITEHALL LANE

WINERY & VINEYARDS

2005 PINOT NOIR

CARNEROS



Blend: 100% Pinot Noir

The Vintage: 2005 was an outstanding growing year that started with cool, wet weather, followed by mild summer months. With ample moisture in the soil and warm days, the fruit ripened slowly and evenly. The grapes were harvested from the Las Brisas Vineyard and the Sangiacomo Vineyard in the middle of September when the fruit displayed ideal balance and juicy, ripe flavors.

Winemaking: The wine was fermented as four small lots, including some open bin fermentation with gentle punch downs for increased color extraction. These lots were aged separately in French oak barrels for five months before being blended together and aged for an additional six months.

Tasting Notes: This Pinot Noir is beautifully balanced, displaying aromas and flavors of ripe cherry, strawberry, clove and toasty oak. It is supple, clean and smooth on the mid-palate with a savory crème brulee finish. Enjoyable now and for several years to come.

