

WHITEHALL LANE WINERY & VINEYARDS

2006 CHARDONNAY CARNEROS



Production: 3,390 cases of 750ml bottles

The Vintage: 2006 was an incredible year in the cool Carneros Appellation. The temperate summer weather made for ideal growing conditions for Chardonnay grapes. The warm days and cool nights were perfect for flavor and acidity development in the grapes. The fruit was harvested on October 6th and October 12th from the Larson Vineyard and Sangiacomo Vineyard in the Sonoma side of Carneros.

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. A little more than one-third of the wine was put through malo-lactic fermentation to enhance the wine while retaining crispness and varietal characteristics.

Tasting Notes: This wine is driven by rich, complex fruit. It is well balanced with aromas and flavors of honeysuckle, tropical fruit, citrusy fruit and a hint of oak. It has a very long, flavorful finish that lingers.



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