

WHITEHALL LANE

WINERY & VINEYARDS

2006 PINOT NOIR

CARNEROS



Production: 760 cases of 750ml bottles

The Vintage: 2006 was a long and glorious growing year. The temperate weather during the growing season and mild harvest weather allowed the grapes to hang longer than usual and ripen to full maturity. The grapes were harvested from the Las Brisas Vineyard and the Sangiacomo Vineyard in late September with good acidity and bright fruit aromas and flavors.

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



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