

# WHITEHALL LANE WINERY

## 2001 SAUVIGNON BLANC NAPA VALLEY



### WINE SPECTATOR 88 POINTS!

"Concentrated and tangy, loaded with intense lemon, melon, herb and bracing grapefruit flavors. Stays focused through a vibrant, tart finish. Drink now."

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Whitehall Lane Winery  
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**Blend:** 90% Sauvignon Blanc, 10% Semillon

**Production:** 7,310 cases of 750ml bottles

**The Vintage:** The growing season of 2001 started early with hot days in May and June that accelerated flowering and grape development. The Summer months of July and August were somewhat cooler and this moderate weather aided in the development of the very ripe fruit flavors. Whitehall Lane harvested the Sauvignon Blanc grapes from August 25th to August 29th. Most of the fruit was grown in the Rutherford area, a region of Napa Valley that is ideal for growing Sauvignon Blanc and Semillon.

**Winemaking:** This 2000 Sauvignon Blanc was created by fermenting 70% of the fruit in temperature controlled stainless steel tanks and 30% in new French oak barrels. The barrel fermented portion was aged sur lee 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 Rutherford Semillon was also blended in to enhance the flavors and mouth-feel.

**Tasting Notes:** The 2001 Sauvignon Blanc is very aromatic with fragrances of lime, honeydew melon and figs. It is crisp and refreshing and delivers rich and lingering flavors of grapefruit, lime and gooseberry. The wine displays an excellent balance between crispness and fruit flavors.