

WHITEHALL  
LANE



**WINEMAKER:** Jason Moulton

**APPELLATION:** Napa Valley

**COMPOSITION:** 87% Merlot, 8% Cabernet Sauvignon, 3% Malbec, 2% Petit Verdot

**ALCOHOL:** 14.7

2019  
NAPA VALLEY  
MERLOT

VINTAGE

2019 was a long, ideal growing season for our Napa Valley Merlot grapes. Bud break occurred from late March through April, and this long flowering period gave way to a healthy set of uniform grape clusters. Summer was quite warm and long, followed by a cooling effect near the end of the season and into Fall. Throughout the growing season, there were no heat spikes and temperatures remained steady. This consistent summer weather encouraged our Merlot grapes to fully ripen from mid-September to late October when the grapes were in perfect balance. The fruit was harvested from our vineyards in St. Helena, Rutherford and the Oak Knoll District appellations.

WINE

Upon hand harvesting in the early morning hours, the grapes were carefully destemmed and sent to tank for a whole-berry fermentation. The grapes were cold soaked in tank at 45°F for 4-7 days, allowing for increased color, aroma and flavor extraction. After inoculation with a select yeast, the grape must (juice, skins and seeds) fermented at 82°F, which allowed for a hot extraction on the skins. For fermentation cap management, the juice was pumped over the skins two times each day, wetting the cap evenly for a nice healthy fermentation. After fermentation and pressing, the wine was aged in 35% new French oak and 65% neutral oak for 20 months before bottling. The blend is 87% Merlot, 8% Cabernet Sauvignon, 3% Malbec and 2% Petit Verdot. Whitehall Lane has always utilized the art of blending to make a Merlot with layers of flavors, complexity and balance. These elements assist with the goal of varietal typicity in creating the perfect Merlot. This 2019 Napa Valley Merlot was bottled unfinned and unfiltered.

NOTES

This Merlot offers notes of raspberry croissant, red currants, cocoa powder and layers of graphite. The palate showcases fine, firm tannins alongside chocolate cherry lollipop, red plums, dried goji berries and toasted brioche. It is supple in texture and shows attractive depth on the finish. Enjoy now and through 2035 with proper cellaring.

