



We work with growers that farm sustainably, where possible.  
Mainly aged in French oak, but a small amount sees American oak as well.  
Minimalist winemaking in the cellar based on 25 years high-end experience in Napa and Sonoma counties.  
Our wines follow Lodi Rules.

## CHARDONNAY

2021 | LODI + MENDOCINO

10% FRENCH OAK | FULL MALOLACTIC FERMENTATION

Golden straw in color. Nose full of ripe pear and peach, floral jasmine, and hints of vanilla and toast. Delicious mouthful of pear and liquid minerals. Finishes long and fat with notes of pineapple and citrus peel. 13.5 % alc. by volume

## PINOT NOIR

2020 | CLEMENTS HILLS + ARROYO SECO

10% FRENCH OAK

Gorgeous ruby color. Dense, expressive nose of baked black cherry pie, coffee, earthy forest floor and Asian spices. Medium to full-bodied flavors of ripe dark cherry, strawberry pie and baker's chocolate. Finishes long with hints of plum and just the right amount of acidity. 13.5% alc. by volume

## CABERNET SAUVIGNON

2019 | LODI + LAKE COUNTY

10% FRENCH OAK

Dark black cherry in color. Voluminous nose of cassis, blackberry and dark red fruits with background notes of cinnamon, licorice and cigar box. Bold flavors of brambly dark red fruits, rhubarb, boysenberry and tobacco. Way long finish of blackberry and fine French oak tannins. 13.5% alc. by volume

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**THE WINEMAKER** | Jamey Whetstone moved to Napa Valley from his home in South Carolina to manage Mustards Grill in 1996. Simply captivated by the community, lifestyle, and culture of wine country, he found himself quickly growing roots. By 1998, he had begun his winemaking education at Turley Wine Cellars where he would remain in his apprenticeship until 2005. During that time, he spent a summer sabbatical working for the Seysses family at Domaine Dujac in Morey-Saint-Denis and laid the groundwork for Whetstone Wine Cellars, which he founded in 2002. Jamey shares in our vision to create beautiful wines that over-deliver on quality, and his passion for the project shows in the glass.

**LODI RULES** | In 1992, the Commission launched a grassroots farmer education program aiming to reduce the amount of pesticides used by learning about the entire vineyard ecosystem, called integrated pest management. They wanted to farm more responsibly to ensure that farming could carry on for future generations. This grassroots educational program later turned into the formal LODI RULES sustainable certification program in 2005, after over a decade of input from farmers, viticulturists, and leading environmentalists.



HEARD THE CALL, ENJOYING THE STAY.