



HALTER RANCH VINEYARD

2007 RANCH WHITE

Blend: 59% Marsanne
36% Roussanne
3% Viognier
2% Sauvignon Blanc

Harvest Dates: Marsanne – Block 38 8/29/07,
Roussanne – Block 30 9/11/07,
Viognier – Block 35 9/7/07,
Sauvignon Blanc – Block 26 8/24/07

Fermentation: Stainless steel tanks with 3 months
in neutral French oak barrels

Alcohol: 14.0%

pH: 3.4

TA: 0.69 g/100 ml

Bottled: March 19, 2008

Production: 330 cases (750ml)

WINEMAKER NOTES

Our Ranch White is a Southern Rhône Valley-style blend comprised primarily of the aromatic Marsanne and Roussanne varieties. The 2007 vintage boasts luxuriously fragrant aromas of honeysuckle, honeyed ripe peach and creamy vanilla. On the plump, full-bodied palate, the wine's luscious ripe-peach flavors are balanced by crisp acidity, with mineral and spice tones enlivening the long, fruitful finish.

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