



HALTER RANCH VINEYARD

2008 CÔTES DE PASO BLANC

Blend: 64% Roussanne
32% Marsanne
4% Viognier

Harvest Dates: Roussanne – Block 39 9/22/08
Marsanne – Block 38 9/8/08
Viognier – Block 35 9/9/08

Fermentation: Stainless steel tank and oak barrel
fermentation

Barrel Aging: 70% barrel aged for six months

Alcohol: 14.0%

pH: 3.42

TA: 6.2 g/liter

Bottled: March 12, 2009

Production: 225 cases (12 x 750ml)



TASTING NOTES

Côtes de Paso Blanc is a Southern Rhône-style blend of Roussanne and Marsanne, with a dash of Viognier. Its clear, bright lemon color, with hints of gold, foreshadow the wine's core of pure lemon, golden apple and peach fruit, which is complemented by mineral, honey and nutmeg scents. On the palate, Côtes de Paso Blanc offers thick, rich flavors of lemon, golden apple, peach, spiced honey, vanilla, toast and sweet cream. The long, flavorful finish is balanced by vibrant acidity, making this unique, barrel-fermented white a delight with pâté and rich seafood and poultry dishes. Enjoy it over the next 2-3 years.