



HALTER RANCH VINEYARD

2008 RANCH WHITE

Blend: 60% Marsanne
25% Roussanne
10% Sauvignon Blanc
5% Viognier

Harvest Dates: Marsanne – Block 38 9/8/08
Roussanne – Block 39 9/22/08
Sauvignon Blanc – Block 26 8/29/08
Viognier – Block 35 9/9/08

Fermentation: Stainless steel tank and oak barrel
fermentation

Barrel Aging: 50% aged in neutral oak barrels for
six months

Alcohol: 14.5%

pH: 3.41

TA: 6.1 g/liter

Bottled: March 12, 2009

Production: 500 cases (12 x 750ml)

TASTING NOTES

Our 2008 Ranch White, a creative blend of Marsanne, Roussanne, Viognier and Sauvignon Blanc, displays a luminous lemon hue and clean, youthful aromas of pear drop, peach, sweet grass, baking spices, Oro Blanco grapefruit, citrus blossom and toast. On the beautifully balanced, creamy palate, the wine furnishes ripe peach, honeysuckle, grapefruit, candied citrus peel, honey and pineapple flavors, with a crisp, lingering finish. Delicious now as a companion to heavy-fleshed white fish and cream-sauced chicken and pasta dishes, it will develop more aromatic complexity and an even richer mouthfeel with 2-3 years' additional aging.

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