



HALTER RANCH VINEYARD

2008 VIN DE PAILLE

Blend: 76% Marsanne
16% Grenache
8% Viognier

Harvest Dates: Marsanne – Block 38 10/8/08
Grenache – Block 29 10/15/08
Viognier – Block 35 10/16/08

Fermentation: Literally “Straw Wine” in French, Vin de Paille is made with grapes carefully dried on straw to concentrate the flavors. The dried fruit is pressed, then fermented and aged in neutral French oak barrels for 18 months.

Alcohol: 14.5%

pH: 4.40

TA: 0.60 g/100ml

Bottled: February 17, 2010

Production: 100 cases (375ml)

TASTING NOTES

Made in the Italian “Vin Santo” style, but with classic white Southern Rhône Valley varieties grown in our estate vineyard, Vin de Paille (“Straw Wine” in French) is a deliciously different dessert wine offering hedonistic aromas of orange blossom honey, caramel and ripe peach. On the thick, unctuous palate, it exudes lusciously sweet, honeyed peach, mango, crème brûlée and maple flavors with a hint of pineapple on the long, surprisingly dry finish. A dessert unto itself, Vin de Paille is also heavenly with French-style caramel macaroons, peach crumble and tropical fruit parfaits. Enjoy it over the next 5-7 years.



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