



HALTER RANCH VINEYARD

2008 VIOGNIER

Blend: 89% Viognier
11% Roussanne

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

Fermentation: Whole cluster pressed and cold fermented in stainless steel tanks until nearly dry. Transferred to neutral French oak barrels to complete fermentation, and aged sur lie in barrel for five months before final blending and bottling.

Alcohol: 15.0%

pH: 3.69

TA: 6.3 g/liter

Bottled: March 12, 2009

Production: 325 cases (12 x 750ml)

TASTING NOTES

Our 2008 Viognier is clear and bright with a pale lemon hue and clean, youthful aromas of ripe peaches, roses, lemon cream and salmonberries. On the palate, the wine is dry and medium-bodied with rich rosehips, peach, lemon, citrus pith and honeysuckle flavors. Beautifully floral and intensely fruity, with expansive mid-palate flavors and a long, full finish, this luscious white makes a delightful companion to citrus-glazed seafood and poultry dishes. Delicious for current drinking, it will develop even greater aromatic complexity with another 2-3 years of bottle age.

