



HALTER RANCH VINEYARD

2009 CÔTES DE PASO BLANC

Blend: 47% Roussanne
19% Picpoul Blanc
19% Grenache Blanc
15% Marsanne

Harvest Dates: Roussanne – Block 39 9/24/09
Picpoul Blanc – Block 34B 9/22/09
Grenache Blanc – Block 34A 9/23/09
Marsanne – Block 38 9/16/09

Fermentation: Fermented 50% in stainless steel,
50% in neutral French oak, aged 5
months in French oak barrels, 10%
new.

Alcohol: 14.0%

pH: 3.59

TA: 0.63 g/100ml

Bottled: February 18, 2010

Production: 400 cases (750ml)



TASTING NOTES

A dead ringer for a classic Southern Rhône Valley white, our estate blend of Roussanne, Marsanne, Grenache Blanc and Picpoul Blanc offers a beautifully complex bouquet of white flowers, ripe peach, honey and toasted hazelnuts. Big and rich on the palate, its mouth-coating honey, peach cobbler and lemon-lime flavors segue into a long, toasty finish enlivened by brisk acidity, zesty spice tones and a refreshing minerality. Delicious to sip on its own, this unique wine is also a wonderful complement to paté, rich seafood and poultry dishes, and creamy, soft-ripening cheeses. Enjoy it over the next 2-3 years.

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