



HALTER RANCH VINEYARD

2009 VIOGNIER

Blend: 92% Viognier
8% Roussanne

Harvest Dates: Viognier – Block 35 9/3/09
Roussanne – Block 39 9/24/09

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 lies for five months before final blending and bottling.

Alcohol: 15.0%

pH: 3.73

TA: 0.64 g/100ml

Bottled: February 18, 2010

Production: 325 cases (750ml)

TASTING NOTES

Big and intense, yet complex and beautifully balanced, our 2009 Viognier displays strongly floral, honey-laden aromas of ripe peach, rose petal, lychee, orange blossom, papaya, citrus zest and anise. Full-bodied and luscious on the palate, its succulent white peach, honeyed citrus and tropical fruit flavors are balanced by firm underlying acidity and a refreshingly crisp mineral tone. Delicious for current drinking with citrus-glazed halibut or sea bass; creamed-sauced chicken dishes; pork chops; grilled Bockwurst; and creamy vegetable and potato soups, it will develop even greater richness and aromatic complexity with another 2-3 years of bottle age.

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