



## HALTER RANCH VINEYARD

### 2010 CÔTES DE PASO BLANC

*Blend:* 48% Roussanne  
20% Grenache Blanc  
16% Marsanne  
16% Picpoul Blanc

*Harvest Dates:* Roussanne – Block 39 10/22/10  
Grenache Blanc – Block 34A 9/28/10  
Marsanne – Block 38 9/24/10  
Picpoul Blanc – Block 34B 10/19/10

*Fermentation:* Fermented in 50% stainless steel, and  
50% neutral French oak.

*Aged:* 5 months in French oak barrels, 10%  
of which are new.

*Alcohol:* 14.0%  
*pH:* 3.39  
*TA:* 6.8 g/L

*Bottled:* February 16, 2011

*Production:* 600 cases (750ml)

### TASTING NOTES

A classic Southern Rhône Valley white blend, our Côtes de Paso Blanc offers a beautifully complex bouquet of white flowers, ripe peach, and toasted hazelnuts. Rich on the palate, its peach cobbler and lemon-lime flavors segue into a long finish enlivened by a refreshing minerality. Delicious to sip on its own, this unique wine is also a wonderful complement to pâté, seafood, poultry, and creamy, soft-ripening cheeses. Enjoy it over the next 2-3 years.

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446  
PHONE: 805-226-9455 · TOLL FREE: 888-367-9977  
INFO@HALTERRANCH.COM · WWW.HALTERRANCH.COM