



HALTER RANCH VINEYARD

2010 VIOGNIER

Blend: 91% Viognier
9% Marsanne

Harvest Dates: Viognier – Block 35 10/14/10
Marsanne – Block 38 9/24/10

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 for five months before final blending and bottling.

Alcohol: 15.5%

pH: 3.76

TA: 6.3 g/L

Bottled: February 16, 2011

Production: 400 cases (750ml)

TASTING NOTES

Complex and beautifully balanced, our 2010 Viognier displays strong floral, honey-laden aromas of ripe peach, orange blossom, papaya, and citrus zest. Luscious on the palate, the fruit is balanced by a firm underlying acidity and refreshingly minerality. Delicious now for drinking with white fish, lobster, crab, and Asian foods, it will develop even greater richness and aromatic complexity with another 2-3 years of bottle age.

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