

2019
VIOGNIER



HALTER RANCH



Blend: 100% Viognier

Harvest Dates: 9/23/19

Fermentation: Fermented in neutral French oak barrels. The barrels were stirred once per week for the first two months after finishing primary fermentation to incorporate the lees (battonage). This wine did not undergo malolactic fermentation.

Aging: Aged 'Sur Lie' eight months in the same vessels it was fermented in.

Alcohol: 14.1%

pH: 3.54

TA: 5.5 g/L

RS: 1 g/L

Bottled: May 4, 2020

Production: 250 Cases

TASTING NOTES:

Aromas of white flowers (gardenia and jasmine), orange blossoms and a hint of lychee. The palate is clean and fresh, with flavors of white peach, lavender honey, and nectarine.



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