

2021
VIOGNIER



HALTER RANCH

Blend: 100% Viognier

Harvest Date: Block 36: 9/26/21

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 10 months in 100% neutral French oak barrels.

Alcohol: 13.8%

pH: 3.6

TA: 6.1 g/L

Bottled: September 16, 2022

TASTING NOTES:

The 2021 Viognier features aromas of white peach, apricot, pear, and a touch of white flowers. The entry is soft, rich, and layered with flavors of melon and citrus. The midpalate segues into a clean, mouth-coating finish with subtle hints of honey and cream.

Pair with prosciutto and melon, and halibut.

Drink now through 2030.

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