

2022 VIOGNIER



HALTER RANCH

Blend: 100% Viognier

Harvest Date: Block 36: 9/11/22

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: 12.9%

pH: 3.56

TA: 6.3 g/L

Bottled: September 5, 2023

TASTING NOTES:

Aromas of white peach, nectarine, and tangerine make up the bouquet in our 2022 Viognier. The entry is crisp, bright, and filled with flavors of apricot, marmalade, and honey. The soft, balanced weight creates a silky texture perfect for pairing with food.

Pair with cheese, seafood, and cream-based pastas.

Drink now through 2030.

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