



## HALTER RANCH VINEYARD

### VIN DE PAILLE

*Composition:* 52% Roussanne  
48% Viognier

*Vintage:* Dual vintage blend with 78% from  
2015 vintage and 22% from  
2016 vintage.

*Harvest Date:* Roussanne - Block 77  
Viognier - Block 37

*Fermentation:* Our Vin de Paille is made from grapes  
which have been carefully dried on beds  
of straw, a process which concentrates  
their flavors. After the grapes have dried  
for approximately 40 days they are  
pressed, fermented and then aged in  
neutral French oak barrels and stainless  
steel tanks.

*Aging:* Aged in a combination of neutral  
French oak barrels and stainless  
steel tank.

*Alcohol:* 14.2%

*pH:* 3.85

*TA:* 6.6 g/L

*Bottled:* December 13th, 2016

*Production:* 300 cases (375ml)

### TASTING NOTES

Vin de Paille (literally “straw wine” in French) is a delicious dessert wine that offers aromas of orange marmalade and bergamot. Its viscosity on the palate exudes lusciously sweet fruit with flavors of ripe peaches and honey that lead to a long smooth finish. A dessert unto itself, Vin de Paille also pairs well with caramel macaroons, peach crumble and vanilla ice cream.

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