



HALTER RANCH  
VINEYARD



## 2005 RANCH WHITE

*Composition:* 46% Marsanne  
30% Roussanne  
24% Viognier

*Fermentation:* Small open-top and closed-top fermenters  
with punch downs and pump-overs  
twice daily.

*Harvest Date:* Marsanne – Block 38, Sept. 23  
Roussanne – Block 39, Oct. 9  
Viognier – Block 35, Sept. 30

*Barrel Aging:* 10 months sur lie in neutral French oak barrels

*Alcohol:* 15.0%

*pH:* 3.46

*TA:* 0.59 g/100 ml

*Bottled:* September 6, 2006

*Cases:* 310 cases (12 x 750ml)

### WINEMAKER NOTES:

A Rhône-style blend, our second vintage of Ranch White consists of Marsanne, Roussanne, and Viognier. A combination of tank and barrel fermentation gives this wine a balance of fruit and soft oak characteristics. The wine offers fragrant citrus, stone fruit and beeswax aromas, while the pallet delivers fresh flavors and a crisp, clean finish.

### VINTAGE 2005:

Winter of 2004/2005 produced high rainfall with Halter Ranch receiving 28 inches. This was a welcome relief from the previous drought year and allowed us to use minimal irrigation throughout the growing season. Springtime temperatures were moderate and cool. Extreme heat in July and early August made up for the slow start to the growing season. Berry sizes were large and crop loads were heavy despite extensive thinning throughout the season. Temperatures evened out as we entered the harvest season. September and October produced moderately warm temperatures, perfect for extended ripening, resulting in fruit with beautiful deep color and ripe tannins. Harvest ended late with the last block of Cabernet harvested November 7.

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