



HALTER RANCH
VINEYARD



2006 SAUVIGNON BLANC

Composition: 100% Sauvignon Blanc
Harvest Date: Block 26, Sept. 13
*Fermentation: Closed-top fermenters with pump-overs
twice daily.*
Barrel Aging: none
Alcohol: 14.5%
pH: 3.11
TA: 0.71 g/100 ml
Bottled: February 14, 2007
Production: 166 cases (750ml)

WINEMAKER NOTES:

Our first release of estate-grown Sauvignon Blanc captures the racy, refreshing, mineral-tinged character of Sauvignon Blanc grown in cool limestone soils. Fresh lime blossom, green melon and sweet lemon aromas leap from the glass, introducing sleek, zesty, lemon-lime flavors that culminate in a crisp, mineral-toned finish begging for a plate of fresh oysters or pan-fried trout.

VINTAGE 2006:

The 2006 growing season began with very dry conditions with no rain until New Years Day. A cool wet spring made up for lack of rain in the fall and early winter with above average rainfall in excess of 30 inches. Temperatures remained cool late into the spring, delaying bud break in some varieties as much as three weeks. The last half of June and July saw hot temperatures with a mid-July heat spike setting records and sending temperatures above 100 degrees for 10 days in a row. Extreme heat caused the vines to shut down, delaying the ripening process. August temperatures were cooler than average further delaying ripening. However, the months of September and October remained warm and dry, ensuring the fruit enough hang time to mature. Despite the challenges, late bud break and extreme heat, all 15 varieties achieved full maturity while retaining healthy levels of acidity, resulting in balanced wines in both red and white varieties.

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