



HALTER RANCH
VINEYARD



2006 VIOGNIER

Composition: 90% Viognier
10% Roussanne

Harvest Date: Viognier – Block 35, Sept. 29 & Oct. 20
Roussanne – Block 39, Sept. 26

Fermentation: Whole cluster pressed and cold fermented
in stainless steel tanks until nearly dry.

*Transferred to neutral French oak
barrels on the lees for five months
before final blending and bottling.*

Alcohol: 14.5%

pH: 3.48

TA: 0.63 g/100 ml

Bottled: April 9, 2007

Production: 165 cases (750ml)

WINEMAKER NOTES:

This estate-grown Viognier captures the gorgeous perfume and rich, lush flavors of this classic Northern Rhône Valley white. Bright, fresh and complex, it offers honeysuckle, jasmine, apricot, pineapple and allspice aromas and a lush, creamy texture. Mouthfilling flavors of ripe peach, apricot and pineapple pick up a zesty spice tone in mid-palate, enlivening the wine's long, dry, flavorful finish.

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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