



## HALTER RANCH VINEYARD

### 2007 RANCH WHITE

*Blend:* 59% Marsanne  
36% Roussanne  
3% Viognier  
2% Sauvignon Blanc

*Harvest Dates:* Marsanne – Block 38 8/29/07,  
Roussanne – Block 30 9/11/07,  
Viognier – Block 35 9/7/07,  
Sauvignon Blanc – Block 26 8/24/07

*Fermentation:* Stainless steel tanks with 3 months  
in neutral French oak barrels

*Alcohol:* 14.0%

*pH:* 3.4

*TA:* 0.69 g/100 ml

*Bottled:* March 19, 2008

*Production:* 330 cases (750ml)

### WINEMAKER NOTES

Our Ranch White is a Southern Rhône Valley-style blend comprised primarily of the aromatic Marsanne and Roussanne varieties. The 2007 vintage boasts luxuriously fragrant aromas of honeysuckle, honeyed ripe peach and creamy vanilla. On the plump, full-bodied palate, the wine's luscious ripe-peach flavors are balanced by crisp acidity, with mineral and spice tones enlivening the long, fruitful finish.

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