



HALTER RANCH VINEYARD

2007 SAUVIGNON BLANC

Blend: 96% Sauvignon Blanc
4% Viognier

Harvest Dates: Sauvignon Blanc – Block 26 8/24/07,
Viognier – Block 35 9/7/07

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

Alcohol: 14.0%

pH: 3.4

TA: 0.62 g/100 ml

Bottled: March 19, 2008

Production: 230 cases (750ml)

WINEMAKER NOTES

Fresh musk melon, Granny Smith apple, lemongrass and mineral aromas fill the nose of this fragrant, generously flavored Sauvignon Blanc. On the medium-bodied palate, the wine's bright melon and green apple flavors take on a spicy lemon drop tone in the long finish, with crisp acidity supplying a refreshing, mouthwatering tang.

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