



## HALTER RANCH VINEYARD

### 2007 VIOGNIER

*Blend:* 92% Viognier  
8% Marsanne

*Harvest Dates:* Viognier – Block 35 9/7/07,  
Marsanne – Block 38 8/29/07

*Fermentation:* Whole cluster pressed and cold  
fermented in stainless steel tanks  
until nearly dry. Transferred to  
neutral French oak barrels to  
complete fermentation and aged  
sur lie in barrel for five months  
before final blending and bottling.

*Alcohol:* 14.5%

*pH:* 3.37

*TA:* 0.68 g/100 ml

*Bottled:* March 19, 2008

*Production:* 320 cases (750ml)

### WINEMAKER NOTES

Our new vintage of Viognier exudes extravagantly fragrant aromas of honeysuckle, jasmine, beeswax, peach, papaya and creamy vanilla, with a hint of aniseed. Plump and full-bodied in the mouth, with luscious peach, papaya and anise spice flavors, this opulent white wine is beautifully balanced by crisp acidity and culminates in a refreshing, mineral-toned finish.

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