



## HALTER RANCH VINEYARD

### 2009 CÔTES DE PASO BLANC

*Blend:* 47% Roussanne  
19% Picpoul Blanc  
19% Grenache Blanc  
15% Marsanne

*Harvest Dates:* Roussanne – Block 39 9/24/09  
Picpoul Blanc – Block 34B 9/22/09  
Grenache Blanc – Block 34A 9/23/09  
Marsanne – Block 38 9/16/09

*Fermentation:* Fermented 50% in stainless steel,  
50% in neutral French oak, aged 5  
months in French oak barrels, 10%  
new.

*Alcohol:* 14.0%

*pH:* 3.59

*TA:* 0.63 g/100ml

*Bottled:* February 18, 2010

*Production:* 400 cases (750ml)



### TASTING NOTES

A dead ringer for a classic Southern Rhône Valley white, our estate blend of Roussanne, Marsanne, Grenache Blanc and Picpoul Blanc offers a beautifully complex bouquet of white flowers, ripe peach, honey and toasted hazelnuts. Big and rich on the palate, its mouth-coating honey, peach cobbler and lemon-lime flavors segue into a long, toasty finish enlivened by brisk acidity, zesty spice tones and a refreshing minerality. Delicious to sip on its own, this unique wine is also a wonderful complement to paté, rich seafood and poultry dishes, and creamy, soft-ripening cheeses. Enjoy it over the next 2-3 years.

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