



HALTER RANCH VINEYARD

2009 SAUVIGNON BLANC

Blend: 98% Sauvignon Blanc
2% Viognier

Harvest Dates: Sauvignon Blanc – Block 26 9/01/09
Viognier – Block 35 9/3/09

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

Alcohol: 14.5%

pH: 3.33

TA: 0.67 g/100ml

Bottled: February 17, 2010

Production: 500 cases (12 x 750ml)

TASTING NOTES

Our 2009 Sauvignon Blanc is a vivacious white wine brimming with fresh citrus, honeydew melon, fig and creamy vanilla aromas, coupled with vibrant melon, lemon-lime, white grapefruit and mineral flavors. Boasting a long, racy finish with bright mineral tones and a touch of pineapple, it shines both as a mouthwatering apéritif and as a zesty companion to shellfish, sautéed mixed vegetables, garden salads, lighter seafood and poultry dishes, and tangy goat cheeses. Fresh and delightful on release, it will fully blossom over the next 18-24 months.

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