



HALTER RANCH VINEYARD

2009 VIN DE PAILLE

Composition: 65% Marsanne
35% Grenache

Harvest Date: Marsanne-Block 38A: 9/28/09
Grenache- Block 28B: 9/28/09

Fermentation: Literally "Straw Wine" in French, Vin de Paille is made with grapes carefully dried on straw to concentrate the flavors. After the fruit is dried for approximately 40 days it is pressed, then fermented and aged in neutral French oak barrels.

Aging: Aged 30 months in neutral French oak barrels

Alcohol: 12.5%

pH: 3.77

TA: 7.6 g/L

Bottled: April 11th, 2012

Production: 150 cases (375ml)

TASTING NOTES

Vin de Paille ("Straw Wine" in French) is a deliciously different dessert wine offering hedonistic aromas of orange blossom honey, caramel and ripe peach. On the thick, unctuous palate, it exudes lusciously sweet, honeyed peach, mango, crème brûlée and maple flavors with a hint of pineapple on the long, surprisingly dry finish. A dessert unto itself, Vin de Paille is also heavenly with French-style caramel macaroons, peach crumble and tropical fruit parfaits. Enjoy it over the next 5-7 years.

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