



HALTER RANCH VINEYARD

2010 VIN DE PAILLE

Composition: 57% Marsanne
33% Grenache
10% Viognier

Harvest Date: Marsanne - Block 38A: 10/6/10
Grenache - Block 28B: 10/4/10
Viognier - Block 35: 10/8/10

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 27 months in neutral French oak barrels

Alcohol: 14.8%

pH: 3.86

TA: 7.4 g/L

Bottled: January 16th, 2014

Production: 100 cases (375ml)



TASTING NOTES

Vin de Paille ("Straw Wine" in French) is a delicious dessert wine that offers aromas of orange blossoms and ripe peaches. Its viscosity on the palate exudes lusciously sweet fruit with flavors of mango and honey that lead to a long lasting finish. A dessert unto itself, Vin de Paille also pairs well with caramel macaroons, peach crumble and vanilla ice cream. Enjoy this wine over the next five to seven years.

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446
PHONE: 805-226-9455 · TOLL FREE: 888-367-9977
INFO@HALTERRANCH.COM · WWW.HALTERRANCH.COM