



HALTER RANCH VINEYARD

2011 CÔTES DE PASO BLANC

Blend: 33% Grenache
26% Roussanne
20% Picpoul Blanc
12% Marsanne
9% Viognier

Harvest Dates: Grenache – Block 34A 10/20/11
Roussanne – Block 39 10/03/11
Picpoul Blanc – Block 34B 10/03/11
Marsanne – Block 38A 9/30/11
Viognier – Block 35 10/21/11

Fermentation: Fermented in French oak barrels.
The barrels were stirred two times
per week after finishing primary
fermentation to incorporate the
lees. This wine did not go through
malolactic fermentation.

Aging: Aged 'Sur Lie' 4 months in 100%
neutral French oak barrels.

Alcohol: 14.2%

pH: 3.72

TA: 8.0 g/L

Bottled: March 1, 2012

Production: 1000 cases (750ml)

TASTING NOTES

A classic Southern Rhône Valley white blend, our Côtes de Paso Blanc offers a beautifully complex bouquet of white flowers, ripe peach, and toasted hazelnuts. Rich on the palate, its peach cobbler and lemon-lime flavors segue into a long finish enlivened by a refreshing minerality. Delicious to sip on its own, this unique wine is also a wonderful complement to pâté, seafood, poultry, and creamy, soft-ripening cheeses. Enjoy it over the next 2-3 years.

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