



HALTER RANCH VINEYARD

2011 GRENACHE BLANC

Blend: 100% Grenache Blanc

Harvest Dates: Grenache Blanc-
Block 34A: 10/20/11

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: 14.5%

pH: 3.33

TA: 7.3 g/L

Bottled: March 1, 2012

Production: 100 cases (750ml)

TASTING NOTES

Our 2011 Grenache Blanc has a light straw-colored hue. The nose is bright with layers of melon, green apple and a hint of pear. The palate is soft upon entry with flavors of honey and fig. The rich, viscous mid-palate develops into a structured finish all the while maintaining acidity. Drink now through 2018.

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