



HALTER RANCH VINEYARD

2012 CÔTES DE PASO BLANC

Blend: 58% Grenache Blanc
18% Roussanne
16% Picpoul Blanc
8% Viognier

Harvest Dates: Grenache Blanc – Block 34A 10/3/12
Roussanne – Block 39B 9/20/12
Picpoul Blanc – Block 34B 10/1/12
Viognier – Block 35 9/18/12

Fermentation: Fermented in neutral French oak barrels. The barrels were stirred two times per week after finishing primary fermentation to incorporate the lees.

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

Alcohol: 13.5%

pH: 3.43

TA: 7.2 g/L

Bottled: February 25, 2013

Production: 1,500 cases (750ml)

TASTING NOTES

A classic Southern Rhône Valley white blend, our Côtes de Paso Blanc offers a complex bouquet of lemon blossom, jasmine and pineapple. The wine is rich on the palate with flavors of melon and ripe peach which segue into a clean, mineral finish. 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.

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