



HALTER RANCH VINEYARD

2012 SAUVIGNON BLANC

Blend: 98% Sauvignon Blanc
2% Viognier

Harvest Dates: Sauvignon Blanc – Block 26 8/28/12
Viognier – Block 35 9/18/12

Fermentation: Fermented in stainless steel tanks.

Aging: Aged 3 months in a stainless steel tank; no oak barrel aging.

Alcohol: 13.8%

pH: 3.30

TA: 7.9 g/L

Bottled: January 11, 2013

Production: 400 cases (750ml)

TASTING NOTES

The Halter Ranch Sauvignon Blanc is brimming with aromas of Meyer lemon, and a palate bursting with grapefruit and kiwi. Delicious now as an apéritif or paired with vegetarian dishes, poultry and tangy goat cheeses. Fresh and delightful on release, it will fully blossom over the next 18-24 months.

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