



HALTER RANCH VINEYARD

2012 VIOGNIER

Blend: 100% Viognier

Harvest Dates: 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: 14.8%

pH: 3.81

TA: 7.4 g/L

Bottled: February 25, 2013

Production: 200 cases (750ml)

TASTING NOTES

Complex and beautifully balanced, our 2012 Viognier displays strong floral aromas of orange blossom, apricot and honeycomb. Bright acidity and refreshing minerality complement lush flavors of white peach and honeydew melon. Delicious now for drinking with white fish, lobster, crab, and Asian foods, it will develop even greater richness and aromatic complexity with an additional 2-3 years of bottle age.

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