



HALTER RANCH VINEYARD

2013 CÔTES DE PASO BLANC

Blend: 75% Grenache Blanc
20% Picpoul Blanc
3% Roussanne
2% Viognier

Harvest Dates: Grenache Blanc – Block 34A 9/19/13
Block 32 9/12/13
Picpoul Blanc – Block 34B 9/11/13
Roussanne – Block 39B 9/5/13
Viognier – Block 35 9/9/13

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: 3.23

TA: 6.3 g/L

Bottled: February 20, 2014

Production: 1,300 cases (750ml)

TASTING NOTES

A classic Southern Rhône Valley white blend, our Cotes de Paso Blanc offers a bouquet of cantaloupe, jasmine, and honey. The wine is crisp on the palate with flavors of pear and melon. Delicious to sip on its own, the wine also pairs wonderfully with picnic fare of soft cheeses, shellfish, chicken salad and fresh fruit.

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