



## HALTER RANCH VINEYARD

### 2013 SAUVIGNON BLANC

*Blend:* 98% Sauvignon Blanc  
2% Viognier

*Harvest Dates:* Sauvignon Blanc – Block 26 9/3/13  
Viognier – Block 35 9/9/13

*Fermentation:* Half the lot was fermented in a stainless steel tank and half the lot was fermented in brand new Sylvain French Oak barrels designed specifically for Sauvignon Blanc.

*Aging:* Aged 4 months in 50% stainless steel tank, and 50% new Sylvain French Oak barrels.

*Alcohol:* 14.3%

*pH:* 3.31

*TA:* 6.4 g/L

*Bottled:* February 18th, 2014

*Production:* 250 cases (750ml)

### TASTING NOTES

Brimming with aromas of peaches and tropical fruit, the Halter Ranch Sauvignon Blanc is crisp and fresh with flavors of Meyer lemon and grapefruit. Enjoy now as an apéritif or paired with vegetarian dishes, poultry and tangy goat cheeses.

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