



## HALTER RANCH VINEYARD

### 2014 GRENACHE BLANC

*Blend:* 77% Grenache Blanc  
19% Picpoul Blanc  
2% Roussanne  
2% Viognier

*Harvest Dates:* Grenache – Block 34A 9/3/14  
Block 32 19/24/14

Picpoul Blanc –  
Block 34B 19/16/14  
Block 52C 9/16/14  
Block 37 9/16/14

Roussanne – Block 39A 8/21/14

Viognier – Block 35 9/2/14

*Fermentation:* Fermented in neutral French oak barrels.  
The barrels were stirred two times per week after finishing primary fermentation to incorporate the lees.  
This wine did not undergo malolactic fermentation.

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

*Alcohol:* 14.1%

*pH:* 3.28

*TA:* 6.2 g/L

*Bottled:* February 5th 2015

*Production:* 1,300 cases (750ml)

### TASTING NOTES

We grow Grenache Blanc on the north facing slopes of our vineyard atop the limestone rich "Adelaida Stone" that underlies our property. Reminiscent of the wines of Southern France, this Grenache Blanc has aromas and flavors of honey, white flowers, melons and pear. Delicious on its own, this wine also pairs beautifully with hearty salads, prosciutto & melon, and anything from the sea.

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