



HALTER RANCH VINEYARD

2014 VIOGNIER

Blend: 100% Viognier

Harvest Dates: 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' five months in 100% neutral French oak barrels.

Alcohol: 14.8%

pH: 3.45

TA: 7.6 g/L

Bottled: February 25, 2015

Production: 250 cases (750ml)

TASTING NOTES

Complex and beautifully balanced, our 2014 Viognier displays aromas of white flowers, apricot and crème brûlée. Bright acidity and refreshing minerality complement lush flavors of white peach and honeydew melon. Delicious now for drinking with white fish, crustaceans and Asian foods, it will develop even greater richness and aromatic complexity with an additional 2-3 years of bottle age.

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