



HALTER RANCH VINEYARD

2014 SAUVIGNON BLANC

Blend: 98% Sauvignon Blanc
2% Viognier

Harvest Dates: Sauvignon Blanc – Block 26 8/21/14
Viognier – Block 35 9/2/14

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 'Sur Lie' four months in 50% stainless steel tank, and 50% new Sylvain French Oak barrels.

Alcohol: 13.6%

pH: 3.28

TA: 6.6 g/L

Bottled: February 5th, 2015

Production: 250 cases (750ml)

TASTING NOTES

Brimming with aromas of pineapple and grapefruit, this easy drinking Sauvignon Blanc is crisp and fresh with flavors of lemon zest and key lime pie with a slightly creamy finish. Enjoy as an apéritif, or pair with poultry and seafood.

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