

2017
BLOCK 22
SYRAH



HALTER RANCH

Blend: 100% Syrah

Harvest Dates: Syrah - Block 22S: 9/10/17,
Block 22N: 9/28/17

Fermentation: The Syrah was destemmed and fermented in a combination of new and neutral French oak barrels (with their heads removed). The barrel becomes both the fermentation and the aging vessel. The fruit was cold-soaked for four days prior to each barrel being hand-inoculated. Three to five punch-downs daily helped to extract flavors and tannins from the fruit and oak.

Aging: Aged 18 months in two neutral 600L Taransaud puncheons, and the remainder in the barrels it was fermented in, approximately 50% new French oak.

Alcohol: 14.60%

pH: 3.89

TA: 5.7 g/L

Bottled: May 2, 2019

Production: 400 Cases

TASTING NOTES:

This reserve offering has become an icon within our Silver Label program. The unique process of barrel fermentation creates a velvety and rich mouthfeel that beautifully combines the tannins and flavors of the Alban clone Syrah from Block 22, and the French oak barrels that it is fermented in. This full-bodied wine has a silky texture with aromas of blueberries, baking spices and olallieberry jam. Rich on the palate, our reserve Syrah has flavors of berry pie, and blackberries with a hint of toasted marshmallow.

Pair with slow cooked meats, bison, and roasted and braised beef.

Drink now through 10-12 years

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