

HALTER RANCH

2017 CDP

Blend: 62% Grenache

17% Mourvèdre 11% Syrah

10% Tannat

Harvest Dates: Grenache -

Block 41: 10/3/17 Block 66U: 10/4/17 Block 16U: 10/12/17

Mourvèdre –

Block 69: 9/21/17 Block 4: 10/16/17

Syrah – Block 18U: 9/29/17 Tannat – Block 19: 10/13/17

Fermentation: We co-fermented multiple tanks

with various proportions of

Grenache, Mourvèdre, Syrah, and Tannat. The grapes were destemmed

and fermented in closed top fermentors, with open pump-overs

two to three times daily for an

average of 10 days.

Aging: Aged 16 months in a mix of once

used and neutral French oak barrels, concrete tanks, and 600L neutral

puncheons.

Alcohol: 14.90

pH: 3.64 TA: 5.6 g/L

Bottled: February 19 and 20, 2019

Production: 4,500 cases

TASTING NOTES

CDP (Côtes de Paso) is our Rhône-style blend that is a combination of four varietals from our estate vineyard. Grenache provides a bright fruit-forward entry, Mourvèdre adds spice notes, while Syrah brings weight to the mid-palate, and Tannat ties everything together with color, tannin, and acidity. Loaded with aromas of dried strawberry, cinnamon sticks, and potpourri, this delicious wine has an elegant palate that leads to a long smooth finish. This versatile wine pairs with hearty salads, duck, quail, and pork dishes.

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