



HALTER RANCH VINEYARD

2017 CARIGNAN

Blend: 100% Carignan

Harvest Dates: Carignan - Block 68: 9/21/17

Fermentation: Fermented in a closed top stainless steel fermentor with open pump-overs two to three times daily for an average of 8 days.

Aging: Aged 16 months in a mix of once used and neutral French oak barrels

Alcohol: 14.80

pH: 3.42

TA: 6.1 g/L

Bottled: February 20, 2019

Production: 275 Cases



TASTING NOTES

True to the varietal, this wine is medium-bodied with bright acidity and well-balanced tannins. Delicate aromas of rose petals and violets lead to flavors of cranberries and pomegranates. Enjoy this wine with cured meats, roasted veggies, and hearty poultry dishes.

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