

2017
CUVÉE ALICE



HALTER RANCH

Blend: 61% Grenache, 28% Syrah,
7% Mourvèdre, 4% Tannat

Harvest Dates: Grenache - Block 2: 9/4/17,
Block 67: 9/7/17, Block 70:9/21/17
Syrah - Block 71: 9/6/17,
Block 18U: 9/29/17
Mourvèdre - Block 4: 10/16/17
Tannat - Block 20: 9/29/17

Fermentation: A portion of the four varietals were co-fermented in different closed top fermenters, with open pump overs two times daily for an average of 10 days, other portions were fermented separately then added to the blend post malolactic fermentation.

Aging: Aged 18 months in two neutral 600L French oak puncheons, a concrete hippo, and the balance in neutral and once used French oak barrels.

Alcohol: 14.90%

pH: 3.61

TA: 5.9 g/L

Bottled: May 2, 2019

Production: 400 Cases

TASTING NOTES:

When Hansjörg Wyss bought this historic property he named it in honor of his mother, Alice Halter. With this reserve blend of Grenache, Syrah, Mourvèdre, and Tannat, we are honoring her once again with the name Cuvée Alice. This balanced and well-structured wine has aromas of dried strawberries and boysenberries. The palate is vibrant and bright with flavors of raspberry, ripe plum, and cranberry.

Pair with vegetarian dishes, chicken, pork, or wild game.

Drink now through 12-15 years

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446

PHONE: 805-226-9455 · TOLL FREE: 888-367-9977

INFO@HALTERRANCH.COM · WWW.HALTERRANCH.COM