

2017
SYRAH



HALTER RANCH

Blend: 100% Syrah

Harvest Dates: Syrah – Block 74W: 9/6/17
Block 45: 9/8/17
Block 22: 9/10/17
Block 11: 9/26/17

Fermentation: Destemmed and fermented in closed top fermentors, with delestage daily for the first few days of fermentation followed by open pump-overs two to three times daily for an average of 12 days.

Aging: Aged 18 months in French oak barrels, 20% of which were new oak.

Alcohol: 14.80%

pH: 3.89

TA: 5.5 g/L

Bottled: May 1 and 2, 2019

Production: 3,400 Cases

TASTING NOTES

Our 2017 Syrah opens with aromas of blueberries, violets, and crème brûlée with a berry compote. Soft and silky, the palate offers complex nuances of baking spices, dark berries and wet stone with a hint of earthiness.

Pair with charcuterie, barbeque, and braised and grilled meats.

Drink now or cellar five to seven years.



8910 ADELAIDA ROAD · PASO ROBLES, CA 93446
PHONE: 805-226-9455 · TOLL FREE: 888-367-9977
INFO@HALTERRANCH.COM · WWW.HALTERRANCH.COM