

2017  
TEMPRANILLO



## HALTER RANCH

*Blend:* 100% Tempranillo

*Harvest Dates:* Tempranillo - Block 27: 9/4/2017

*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, 50% of which were new.

*Alcohol:* 14.60%

*pH:* 3.76

*TA:* 5.3 g/L

*Bottled:* April 30, 2019

*Production:* 200 cases

### TASTING NOTES:

Tempranillo is a varietal indigenous to Spain, and its name is derived from the Spanish word temprano, meaning early, a reference to the fact that Tempranillo often ripens weeks before its other red grape counterparts. This wine has aromas of black currants and boysenberry with rustic flavors of tobacco leaf, huckleberries, and black tea.

*Pair with roasted meats, charcuterie, and Spanish Cuisine.*

*Drink now through 15-20 years*

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