

2018
CARBONIC
GRENACHE



HALTER RANCH



Blend: 100% Grenache

Harvest Date: Grenache-Block 16U: 10/3/18

Fermentation: Fermented whole cluster in two identical tanks that were layered with dry ice and purged with carbon dioxide then sealed up. The tanks were opened every five to seven days to check on the fermentation rate as well as perform a small hand "pump-over," then purged with carbon dioxide and re-sealed. After 20 days, the tanks were pressed off and primary fermentation finished in a stainless-steel tank.

Aging: Aged 7 months in neutral French oak barrels.

Alcohol: 14.10%

pH: 3.38

TA: 5.3 g/L

Bottled: May 2, 2019

Production: 125 Cases

TASTING NOTE

With our inaugural vintage of a Carbonic Grenache we wanted to create a wine that is lively and completely unique. This offering is light, bright and full of fun fruity characteristics. The nose pops with aromas of raspberry coulis, strawberry gummies and cherry bubblegum. The palate is brimming with flavors of cherry Kool-Aid, fruit punch and fresh watermelon. Enjoy slightly chilled and pair with light fare, summer evenings, and floaties in the pool.

Drink now and within the year.



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