

2018  
CARIGNAN



## HALTER RANCH



*Blend:* 100% Carignan

*Harvest Dates:* 10/7/2018

*Fermentation:* Fermented in a closed top stainless steel fermentor with open pumpovers 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:* 14.1%

*pH:* 3.55

*TA:* 6.2 g/L

*Bottled:* May 18, 2020

*Production:* 150 Cases

### TASTING NOTES:

Our 2018 Carignan has aromas of Bing cherry, cranberry and pomegranate with a hint of cinnamon. The palate is crisp, fresh and filled with red fruits. Lengthy acidity drives this wine to be paired with food, specifically hearty poultry dishes and roasted veggies, making this the perfect candidate for Thanksgiving!



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