

2018  
CUVÉE ALICE



# HALTER RANCH

*Blend:* 52% Grenache, 29% Syrah,  
18% Mourvèdre, 1% Tannat

*Harvest Dates:* Grenache - Block 1-3: 9/12/18  
Syrah - Block 23: 9/19/18  
Mourvèdre - Block 69: 10/19/18  
Tannat - Block 19: 9/30/18

*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:* 14.7%

*pH:* 3.59

*TA:* 5.8 g/L

*Bottled:* May 6, 2020

*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. Aromas of cranberry, boysenberry and a hint of spice fill the nose of this aromatic wine. The palate is vibrant, showcasing flavors of dried fruit, pomegranate, and ripe plum.

*Pair with vegetarian dishes, wild game, and hearty Italian-based cuisine.*

*Drink now through 2035.*

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