

2019
CUVÉE ALICE



HALTER RANCH

Blend: 41% Syrah, 34% Grenache,
20% Mourvèdre, 5% Tannat

Harvest Dates: Syrah – Block 22: 10/4/19
Grenache – Blocks: 1-3: 9/18/19
Mourvèdre – Block 4: 10/21/19
Tannat – Block 19: 10/26/19

Fermentation: A portion of the four varietals were co-fermented in different closed top fermentors, 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: 3.74

TA: 5.2 g/L

RS: 1 g/L

Bottled: May 23, 2021

Production: 450 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. The 2019 Cuvée Alice showcases aromas of red raspberry and olallieberry, complemented by traces of baking spices. The entry is rich and soft, bursting with red and blue fruits. The weighted mid-palate segues into a clean, balanced finish, making this wine a perfect food pairing wine.

Pair with lamb, venison, charcuterie, and hearty pastas.

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