

2018
LIBELLE



HALTER RANCH

Blend: 100% Picpoul Blanc

Harvest Date: Picpoul Blanc - 9/1/2018

Fermentation: The base wine was fermented in a combination of a stainless-steel tank and two neutral French oak barrels. The various vessels were combined prior to putting the wine on tirage. This wine was vinified in the Method Champenoise, where the secondary fermentation occurred in bottle under a crown cap.

Aging: This wine was left on tirage (on its lees) for 32 months prior to disgorging.

Alcohol: 11.0%

pH: 3.01

TA: 8.2 g/L

Bottled: Disgorging Date - December 21, 2021

Production: 160 Cases

TASTING NOTES:

The 2018 Libelle is a very unique offering as it is a sparkling wine made from 100% Picpoul Blanc grapes. The wine is vinified in the Methode Champenoise, where the secondary fermentation occurs in bottle to create natural carbonation. Aromas of Meyer lemon, citrus, and a touch of toasted almond jump from the glass. The palate is bright in acidity, complemented by flavors of crushed pineapple, mandarin orange, and a zesty lemon.

Enjoy as an aperitif, with cheese and charcuterie, oysters or any celebration.

Drink now through 2035.

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