

2020 CDP



## HALTER RANCH

*Blend:* 70% Grenache, 15% Syrah, 13%  
Mourvèdre, 2% Tannat

*Harvest Date:* Grenache – Block 66: 9/22/20  
Syrah – Block 43: 9/28/20  
Mourvèdre – Block 4: 10/12/20  
Tannat – Block 19: 10/22/20

*Fermentation:* Multiple tanks were co-fermented with various proportions of Grenache, Syrah, Mourvèdre, and Tannat. The grapes were destemmed and fermented in closed top fermentors, with open pump-overs two to three times daily for an average of 10 days.

*Aging:* 92% of the wine was aged in neutral French oak barrels, 8% was aged in Concrete Hippos.

*Alcohol:* 14.7%

*pH:* 3.6

*TA:* 5.4 g/L

*Bottled:* May 11, 2022

### TASTING NOTES:

The 2020 CDP has aromas of raspberry, ripe plum, and a touch of Herbes de Provence. The entry is bright and fresh, driven by red and blue fruits. The midpalate is rich and layered with flavors of Bing cherry, olallieberry, and pomegranate. The wine finishes with a soft tannin structure, making it an easy-drinking, great food pairing wine.

*Pair with pork chops, lamb, sausage, meat-based pastas, and good company!*

*Drink now through 2035.*

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