

2020  
CARIGNAN



## HALTER RANCH

*Blend:* 100% Carignan

*Harvest Date:* Carignan – Block 68: 9/18/20

*Fermentation:* Fermented in stainless steel tanks with pump overs three times per day for the first week. Pump overs were then reduced to one time per day to avoid heavy tannin extraction and maintain bright fruit.

*Aging:* Aged 16 months in neutral French oak.

*Alcohol:* 14.1%

*pH:* 3.68

*TA:* 6.0 g/L

*RS:* 1.0 g/L

*Bottled:* May 10, 2022

### TASTING NOTES:

The 2020 Carignan features aromas of raspberry, bramble fruits, and a trace amount of baking spices. The entry is smooth, with flavors of pomegranate, Bing cherry, and a touch of plum. The tannins are soft and integrated, making for a perfect match with Thanksgiving meals!

*Pair with ripe cheese, white meats, and Thanksgiving.*

*Drink now through 2028.*

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