

2021
BLOCK 22 SYRAH



HALTER RANCH

Blend: 100% Syrah

Harvest Date: Syrah – Block 22: 9/28/21

Fermentation: The Syrah was destemmed and fermented in a combination of new and neutral French oak barrels (with their heads removed). The barrel becomes both the fermentation and the aging vessel. The fruit was coldsoaked for four days prior to each barrel being hand-inoculated. Three to five punchdowns daily helped to extract flavors and tannins from the fruit and oak.

Aging: Aged 18 months in French oak barrels, 50% of which were new.

Alcohol: 14.7%

pH: 3.68

TA: 5.8 g/L

Bottled: April 24, 2023

TASTING NOTES:

The 2021 Block 22 Syrah reveals aromas of blueberry, blackberry, cassis, wet slate, and a touch of cedar. The entry on the palate is soft, rich, and mouth coating. Flavors of raspberry, ripe plum, and boysenberry fill the midpalate. The finish of toasted oak, spices, and cocoa, leads to a harmonious conclusion – balanced, pristine, with gentle tannins, a canvas awaiting the perfect culinary duet.

Pair with smoked meats, BBQ, reduction sauces, and chocolate-based desserts.

Enjoy now through 2040.

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