

2021
CUVÉE ALICE



HALTER RANCH

Blend: 43% Grenache, 38% Syrah,
13% Mourvèdre, 6% Tannat

Harvest Date: Grenache – Block 1-3: 9/12/21
Syrah – Block 23: 9/22/21
Mourvèdre – Block 4: 10/25/21
Tannat – Block 20: 10/21/21

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 neutral French oak barrels.

Alcohol: 14.9%

pH: 3.71

TA: 5.4 g/L

Bottled: April 24, 2023

TASTING NOTES:

This reserve blend of Grenache, Syrah, Mourvèdre, and Tannat honors Alice Halter, the mother of proprietor Hansjörg Wyss. The 2021 Cuvée Alice boasts vibrant aromas of raspberry coulis, strawberries, blueberries, dried cinnamon sticks, and rose petals. The entry is bright, with flavors of Bing cherry, pomegranate, and plum. Lengthy acidity keeps this wine fresh, with low tannins, making it perfect for food pairing and long-term aging.

Pair with charcuterie, spice-based dishes, lamb, and other light meats.

Enjoy now through 2050.

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