

2021  
TANNAT



# HALTER RANCH

*Blend:* 100% Tannat

*Harvest Date:* Tannat – Block 19: 10/23/21

*Fermentation:* Destemmed and fermented in a combination of new and neutral French oak barrels (with their heads removed) and closed top fermentors. The barrels received punch-downs three to five times daily for 10 days. The closed top fermentors received open pump-overs two to three times daily for an average of 14 days.

*Aging:* Aged for 18 months in French oak barrels, 40% of which were new.

*Alcohol:* 14.7%

*pH:* 3.77

*TA:* 5.6 g/L

*Bottled:* September 6, 2023

## TASTING NOTES:

The 2021 Reserve Tannat beautifully captures the essence of the holiday season, boasting aromas of blackberry, forest floor, pine, graphite, and a touch of toasted oak. The palate is driven by flavors of dried cranberry, spices, and wet stone, leading to a finish that exudes rustic and earthy nuances.

*Pair with red meats, reduction sauces, and BBQ.*

*Enjoy now through 2045.*

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