



HALTER RANCH

*Blend: 92% Grenache Blanc, 5% Picpoul Blanc,
3% Viognier*

*Harvest Date: Grenache Blanc – Block 34: 9/26/22
Picpoul Blanc – Block 46: 9/22/22
Viognier – Block 35: 9/11/22*

*Fermentation: Fermented in two Hungarian 500L
puncheons and the remainder in neutral
French oak barrels. The barrels were
stirred once per week after finishing
primary fermentation to incorporate
the lees (battonage). This wine did not
undergo malolactic fermentation.*

Aging: Aged 10 months in neutral French oak.

Alcohol: 13.1%

pH: 3.3

TA: 5.8 g/L

Bottled: September 5, 2023

TASTING NOTES:

The 2022 Grenache Blanc showcases aromas of white flowers, melon, and a touch of guava. The palate is soft and rich upon entry, with flavors of Anjou pear, apple, citrus, and a hint of minerality.

Pair with oysters, ceviche, light pastas, and cheese.

Drink now through 2032.

2022 GRENACHE BLANC



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