

2022
VERMENTINO



HALTER RANCH

Blend: 100% Vermentino

Harvest Date: Block 31A: 9/06/22

Fermentation: The grapes were harvested and the juice was lightly pressed from the whole berries. Cold settling took place prior to being racked clean off of solids and inoculated with yeast. Fourteen days of cold fermentation in tank captured bright aromas and the wine finished fermentation at 13.2% alcohol. Two months aging on lees softened the edges prior to being racked clean again and held in tank for bottling.

Aging: Aged seven months in stainless steel tanks.

Alcohol: 13.2%

pH: 3.2

TA: 6.2 g/L

Bottled: February 27, 2023

TASTING NOTES:

The 2022 Vermentino presents aromas of white peach, citrus, and Anjou pear. The palate is fresh and vibrant on the attack, followed by flavors of nectarine and melon. A balanced palate leads to a clean finish with subtle hints of salinity, true to Vermentino's varietal identity.

Pair with oysters, crudo, ceviche, summer salads, and white fish.

Drink now through 2028.

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446
PHONE: 805-226-9455 · VISIT@HALTERRANCH.COM
WWW.HALTERRANCH.COM