

2023
Effervescent Rosé



HALTER RANCH

Blend: 93% Grenache, 5% Picpoul Blanc,
2% Mourvèdre

Harvest Date: Grenache - Block 25: 9/14/23
Picpoul Blanc - Block 76: 9/25/23
Mourvèdre - Block 4: 10/1/23

Fermentation: The grapes were lightly crushed and the juice cold-soaked on skins for 24 hours. After gentle pressing, the juice was transferred to tank. Fermentation in tank at 52° lasted 15 days. After fermentation, the wine was racked once off lees and left to settle for 4 months in stainless steel tanks, holding on to natural CO₂.

Aging: Aged 3 months in stainless steel tanks.

Alcohol: 12%

pH: 3.19

TA: 6.8 g/L

Bottled: January 29, 2024

Tasting Notes:

The 2023 Effervescent Rosé offers delightful aromas of strawberry, rose petals, and papaya. The crisp, bubbly entry reveals flavors of watermelon and raspberry, culminating in a refreshing, clean finish.

Pair with prosciutto and melon, summer salads, festive occasions, and fruit-driven desserts.

Drink now through 2028.

