

2023
Sauvignon Blanc



HALTER RANCH

Blend: 100% Sauvignon Blanc

Harvest Date: Sauvignon Blanc – Block 15: 9/8/23

Fermentation: The grapes were hand harvested and whole cluster pressed to extract the juice. Fermentation took place in a stainless steel tank for 14 days. Temperatures were kept around 58 degrees to highlight bright aromas. After fermentation completed, the wine was chilled down to prevent malo-lactic fermentation and maintain acidity. The wine aged in tank for 4 months on its lees to round the palate and soften the edges.

Aging: Aged 4 months in stainless steel tanks.

Alcohol: 12.8%

pH: 3.1

TA: 7.0 g/L

Bottled: January 29, 2024

Tasting Notes:

The 2023 Sauvignon Blanc features aromas of crushed pineapple, guava, and ripe grapefruit. The crisp, bright entry bursts with flavors of tangerine, lemon, and citrus-infused honey. The finish is clean and concise, leaving you craving another sip.

Pair with oysters, vinaigrette-based salads, fish with lemon, and sunny days.

Drink now through 2028.

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