

2020
EFFERVESCENT
ROSÉ



HALTERRANCH

Blend: 82% Grenache, 14% Picpoul Blanc,
4% Mourvèdre

Harvest Dates: Grenache – Block 25: 9/16/20
Picpoul Blanc – Block 76: 10/2/20
Mourvèdre – Block 15: 9/28/20

Fermentation: The berries were lightly crushed with 24 hours of skin contact, then pressed and fermented in stainless steel tanks; multiple tanks of Rosé were blended in different proportions after fermentation to create the final cuvée.

Aging: Aged four months in stainless steel tanks; no oak barrel aging, no malolactic fermentation.

Alcohol: 13.4%

pH: 3.35

TA: 6.1 g/L

RS: 1 g/L

Bottled: June 7, 2021

Production: 300 cases

TASTING NOTES:

The Effervescent Rosé features aromas of orange rind, tangerine, and papaya. A slight spritz on the tongue brings refreshing, summer fruit-driven flavors of watermelon and citrus. A soft, lengthy palate bright in acidity segues into a clean, crisp finish.

Enjoy with summer salads, light pastas or good friends and family!