

2020 ROSÉ



## HALTER RANCH

- Blend:* 85% Grenache, 14% Picpoul Blanc, 1% Mourvèdre
- Harvest Dates:* Grenache – Block 25: 9/17/20  
Mourvèdre – Block 15: 10/2/20  
Picpoul Blanc – Block 76: 9/24/20
- 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 two months in stainless steel tanks; no oak barrel aging, no malolactic fermentation.
- Alcohol:* 13.3%
- pH:* 3.40
- TA:* 5.3 g/L
- RS:* 0.7 g/L
- Bottled:* January 25, 2021
- Production:* 1,500 Cases

### TASTING NOTES:

The 2020 Rosé features beautiful aromas of wild strawberry, citrus, and a touch of tangerine. The entry is soft and supple, showcasing flavors of watermelon and a hint of pomegranate. The mid-palate is layered with lengthy acidity that segues into a clean, textured finish.

*Enjoy as an apéritif, or pair with salmon, chicken, or light pasta.*