

2021
GRENACHE BLANC



HALTER RANCH

Blend: 92% Grenache Blanc, 5% Picpoul Blanc, 3% Viognier

*Harvest Date: Grenache Blanc – Block 34: 10/02/21
Picpoul Blanc – Block 46: 9/29/21
Viognier – Block 36: 9/12/21*

Fermentation: Fermented in two Hungarian 500L puncheons and the remainder in neutral French oak barrels. The barrels were stirred once per week after finishing primary fermentation to incorporate the lees (battonage). This wine did not undergo malolactic fermentation.

Aging: Aged 10 months in neutral French oak.

Alcohol: 13.4%

pH: 3.28

TA: 5.9 g/L

Bottled: September 16, 2022

TASTING NOTES:

The 2021 Grenache Blanc features aromas of white peach, stone fruit, and white flowers. The entry is clean and crisp, with flavors of melon, Meyer lemon, and a hint of Anjou pear. A textured midpalate is rich and weighty, layered with finishing flavors of honey and cream.

Pair with crudo, bisque, and fresh melon.

Drink now through 2030.

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