



HALTER RANCH VINEYARD

2016 SYRAH

Blend: 100% Syrah

Harvest Dates:

*Syrah - Block 74: 9/9/16
Block 11: 9/13/16
Block 22: 9/21/16
Block 23: 9/23/16*

Fermentation: Destemmed and fermented in closed top fermentors, with delestage daily for the first few days of fermentation followed by open pump-overs two to three times daily for an average of 12 days.

Aging: Aged 18 months in French oak barrels, 30% of which were new oak.

Alcohol: 14.50%

pH: 3.86

TA: 6.2 g/L

Bottled: April 17 and 18, 2018

Production: 3,000 Cases



TASTING NOTES

Syrah is a perennial favorite at Halter Ranch, and our unique soil expresses a beautiful side of the grape varietal. Our 2016 Syrah opens with aromas of dark plum, leather and violets. The palate offers complex flavors of wet stone and black cherry followed by a hint of earthiness that leads to soft, well-integrated tannins. This elegant wine will pair well with charcuterie, barbeque, and braised and grilled meats.

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