



HALTER RANCH VINEYARD

2017 GRENACHE BLANC



Blend: 77% Grenache Blanc, 15% Picpoul Blanc, 8% Viognier

Harvest Dates: Grenache Blanc -
Block 75: 10/9/17
Block 34: 9/29/17
Block 32: 10/24/17
Picpoul Blanc -
Block 46: 10/19/17
Viognier -
Block 36: 9/5/17

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 'Sur Lie' six months in the same vessels it was fermented in.

Alcohol: 13.60%

pH: 3.27

TA: 6.2 g/L

Bottled: April 16 and 17, 2018

Production: 3,000 Cases

TASTING NOTES

We chose Grenache Blanc to be the dominant white grape varietal at Halter Ranch because of its unique and delicate fruit profile, elegance and minerality. Reminiscent of wines of Southern France, this Grenache Blanc has aromas of orange blossoms, stone fruit and honey with delicate flavors of honeydew melon, pear and lime rind.

Delicious on its own, this wine also pairs wonderfully with lighter meats, summer salads and anything from the sea.

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