



## HALTER RANCH VINEYARD

### 2017 ROSÉ

*Blend:* 64% Grenache  
26% Mourvèdre  
10% Picpoul Blanc

*Harvest Dates:* Grenache -  
Block 25: 9/12/17  
Block 56: 10/13/17  
Block 58: 9/6/17  
Block 59: 9/21/17  
Mourvèdre -  
Block 15: 9/27/17  
Picpoul Blanc -  
Block 65: 9/28/17

*Fermentation:* Destemmed and lightly crushed with 24 hours of skin contact, then pressed and fermented in stainless steel tanks; seven 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:* 13.2%  
*pH:* 3.11  
*TA:* 5.9 g/L  
*RS:* 0.6 g/L

*Bottled:* December 11 and 12, 2017  
*Production:* 3,800 cases (750ml)

### TASTING NOTES

Our 2017 Rosé features aromas of wild strawberry, watermelon and guava. On the palate, our Grenache-based blend imparts notes of tropical fruits and fresh citrus, with a bright and crisp minerality. Delicious on its own, this wine also pairs well with prosciutto and melon, salmon and light pasta dishes.



8910 ADELAIDA ROAD · PASO ROBLES, CA 93446  
PHONE: 805-226-9455 · TOLL FREE: 888-367-9977  
INFO@HALTERRANCH.COM · WWW.HALTERRANCH.COM

