



HALTER RANCH VINEYARD

2013 CUVÉE ALICE

Blend: 42% Syrah
29% Grenache
15% Mourvèdre
14% Tannat

Harvest Dates: Syrah –
Block 8 9/23/13
Block 5 9/6/13
Grenache – Block 17 10/8/13
Mourvèdre – Block 15 10/3/13
Tannat – Block 9 9/8/13

Fermentation: The Syrah and Tannat were destemmed and fermented separately in closed top fermentors with open pump-overs twice daily for 14 days. The Grenache and Mourvèdre were destemmed and fermented separately in neutral French oak barrels, with their heads removed, with punch-downs three times daily for an average of 15 days.

Aging: Aged 21 months in neutral and once used French oak barrels, plus one new 600L Taransaud French oak puncheon.

Alcohol: 14.9%

pH: 3.86

TA: 5.6 g/L

Bottled: July 2, 2015

Production: 125 cases (750ml)

TASTING NOTES

When Hansjoerg Wyss bought this historic property he named it Halter Ranch in honor of his mother Alice Halter. With the first bottling of this reserve blend of Syrah, Grenache, Mourvèdre and Tannat we are honoring her once again with the name *Cuvée Alice*. Barrel fermented Grenache and Mourvèdre were blended early on with Syrah and Tannat and placed in once used French Oak barrels plus one 600L Taransaud for elevage. This wine presents aromas of dried cherries and dried flowers with a hint of toastiness. Vibrant and bright on the palate this wine has supple tannins that lead to a long lasting finish. This wine will age nicely for years to come.

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