



HALTER RANCH VINEYARD

2013 MOURVÈDRE

Fermentation: A portion of the Mourvèdre was destemmed and fermented in neutral French oak barrels, with hand punch downs four times daily for approximately 8 days. The remaining Mourvèdre was destemmed and fermented in closed top stainless steel fermentors with open pump-overs three times daily for an average of 10 days.

Aging: Aged 16 months in neutral French oak barrels.

Alcohol: 14.8%

pH: 3.89

TA: 5.6 g/L

Bottled: February 4th, 2015

Production: 200 cases (750ml)

TASTING NOTES

The inaugural vintage of our Mourvèdre comes from Block 15 located along the airstrip near our employee garden. The grapes from this block were harvested, crushed and fermented in neutral French oak barrels (as compared to a stainless steel tank). This process is known as barrel fermentation, and results in heavier extraction and richer wines. Neutral barrels were used as Mourvèdre has a tough time handling new oak. This wine has aromas of red fruits and spices with flavors of dried cherries and cocoa. Pair with charcuterie, roasted game and smoked meats.

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