



HALTER RANCH VINEYARD

2013 TANNAT

- Blend:* 100% Tannat
- Harvest Dates:* Tannat – Block 9 10/8/13
- Fermentation:* Destemmed and fermented in new French oak barrels with hand punch downs four times daily for approximately 10 days.
- Aging:* Aged 16 months in French oak barrels, 75% of which were new.
- Alcohol:* 15.3%
- pH:* 3.81
- TA:* 5.7 g/L
- Bottled:* February 4, 2015
- Production:* 75 cases (750ml)

TASTING NOTES

Tannat is generally associated with the Madiran region of France at the foothills of the Pyrenees Mountains, and it is also the national grape of Uruguay. Although usually used as a blending component, for the first time in 2013 we decided to bottle 75 cases of Tannat on its own. This wine has aromas of dark brambly fruits with espresso and mocha. Flavors of blackberries and smoked meats complement the rich, full-bodied palate which leads to a long structured finish. Drink this wine with roasted and grilled meats with reduction sauces or on any special occasion.

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