



HALTER RANCH VINEYARD

2014 CUVÉE ALICE

Blend: 47% Grenache
27% Syrah
13% Mourvèdre
13% Tannat

Harvest Dates: Grenache –
Block 16: 9/19/14
Block 1: 9/8/14
Syrah – Block 18: 9/10/14
Mourvèdre – Block 4: 9/17/14
Tannat – Block 19: 10/8/14

Fermentation: The four varietals were co-fermented in two different closed top fermentors, with open pump overs two to three times daily for an average of 10 days.

Aging: Aged 17 months in three once used 600L Taransaud French oak puncheons.

Alcohol: 14.9%

pH: 3.62

TA: 6.5 g/L

Bottled: February 16, 2016

Production: 200 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 second vintage of this reserve blend of Grenache, Syrah, Mourvèdre and Tannat, we are honoring her once again with the name *Cuvée Alice*. The aforementioned varietals were co-fermented in order to promote an environment where the specific attributes of each varietal are able to harmonize to create a balanced, well-structured wine right out of the fermentor. This wine presents aromas of marionberry and raspberry with flavors of red and blue fruits. Vibrant and bright on the palate this wine has supple tannins that lead to a long lasting finish. *Cuvée Alice* will age beautifully for years to come.

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