



## HALTER RANCH VINEYARD

### 2014 ROSÉ

*Blend:* 71% Grenache  
13% Mourvèdre  
9% Syrah  
7% Picpoul Blanc

*Harvest Dates:* Grenache –  
Block 28B 9/8/14  
Block 29 9/22/14  
Mourvèdre – Block 28A 10/7/14  
Syrah – Block 4 9/23/14  
Picpoul Blanc – Block 34B 9/16/14

*Fermentation:* Destemmed and lightly crushed with 24 hours of skin contact, then pressed and fermented in stainless steel tanks; three tanks of Rosé were blended in different proportions after fermentation to create the final cuvée.

*Aging:* Aged 2 months in a stainless steel tank; no oak barrel aging.

*Alcohol:* 13.6%

*pH:* 3.47

*TA:* 6.1 g/L

*Bottled:* December 18, 2014

*Production:* 2,100 cases (750ml)

### TASTING NOTES

At Halter Ranch we farm chosen blocks specifically for Rosé, and vinify this wine in the traditional style. This involves hand harvesting clusters, de-stemming, and allowing 24 hours of skin contact before pressing. Our 2014 Rosé is completely dry, and has aromas of watermelon, wild strawberry and guava. Reminiscent of Rosés from the Southern Rhône, this Grenache-based blend is refreshing on the palate with tropical fruit flavors and a crisp minerality. Enjoy alone as an apéritif, or pair with brunch, salmon or light pastas.

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