



HALTER RANCH VINEYARD

2014 TANNAT

- Blend:* 100% Tannat
- Harvest Dates:* Tannat – Block 19: 10/8/14
- Fermentation:* Destemmed and fermented in closed top fermentors, with delestage daily for the first few days of fermentation followed by open pump-overs two to three times daily for an average of 12 days.
- Aging:* Aged 18 months in French oak barrels, 60% of which were new oak.
- Alcohol:* 15.0%
- pH:* 3.69
- TA:* 6.3 g/L
- Bottled:* April 27, 2016
- Production:* 125 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 at Halter Ranch, for the second time in 2014 we decided to bottle 125 cases of Tannat on its own. This wine has aromas of dark brambly fruits with coffee and allspice. Bright flavors of blackberries and baking spices 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.

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