



HALTER RANCH VINEYARD

2015 CUVÉE ALICE

Blend: 44% Syrah
35% Grenache
11% Tannat
10% Mourvèdre

Harvest Dates: Syrah – Block 18: 9/10/15
Block 23: 9/10/15
Grenache –
Block 3: 9/3/15
Block 72: 9/3/15
Tannat – Block 20: 9/22/15
Mourvèdre – Block 69: 9/16/15

Fermentation: A portion of the four varietals were co-fermented in different closed top fermentors, with open pump overs two times daily for an average of 10 days, other portions were fermented separately then added to the blend post malolactic fermentation.

Aging: Aged 18 months in three once used 600L Taransaud French oak puncheons and one neutral French oak barrel.

Alcohol: 14.8%

pH: 3.54

TA: 6.6 g/L

Bottled: April 25th, 2017

Production: 225 cases (750ml)

TASTING NOTES

When Hansjörg Wyss bought this historic property he named it Halter Ranch in honor of his mother, Alice Halter. With the third 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 baking spices with flavors of blueberries and brambly 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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