



HALTER RANCH VINEYARD

2015 GRENACHE BLANC

Blend: 80% Grenache Blanc
14% Picpoul Blanc
4% Roussanne
2% Viognier

Harvest Dates: Grenache – Block 34: 9/11/15
Block 32: 9/28/15
Block 75: 9/21/15

Picpoul Blanc – Block 76: 9/16/15

Roussanne – Block 42: 9/9/15

Viognier – Block 36: 9/4/15

Fermentation: Fermented in two brand new Hungarian 500L puncheons and the remainder in neutral French oak barrels. The barrels were stirred two times per week after finishing primary fermentation to incorporate the lees. This wine did not undergo malolactic fermentation.

Aging: Aged 'Sur Lie' four months in the same vessels it was fermented in.

Alcohol: 13.3%

pH: 3.18

TA: 7.0 g/L

Bottled: February 15th 2016

Production: 2,300 cases (750ml)

TASTING NOTES

Grenache Blanc excels in our limestone rich soils on the Westside of Paso Robles. Reminiscent of the wines of Southern France, this Grenache Blanc has aromas and flavors of honey, white flower, melons and pear. Delicious on its own, this wine also pairs beautifully with hearty salads, prosciutto & melon, and anything from the sea.

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