



## HALTER RANCH VINEYARD

### 2015 PICPOUL BLANC

*Blend:* 100% Picpoul Blanc

*Harvest Dates:* Picpoul Blanc – Block 46: 9/21/15

*Fermentation:* Fermented 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' five months in 100% neutral French oak barrels.

*Alcohol:* 13.6%

*pH:* 3.23

*TA:* 6.8 g/L

*Bottled:* February 15, 2016

*Production:* 200 cases (750ml)

### TASTING NOTES

Picpoul Blanc (*also spelled Piquepoul Blanc*) is a Rhône varietal traditionally associated with both the Languedoc-Roussillon and Châteauneuf-du-Pape regions in Southern France. Picpoul Blanc literally translates to Lip Stinger, a reference to its high acidity. Our first ever bottling of 100% Picpoul Blanc is true to its nature with bright natural acidity and a medium-body. This wine has aromas and flavors of blossoms, honey and lemon meringue pie with a fresh minerality. Enjoy this offering with bold cheeses, shellfish, and cream-based pastas.

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