



HALTER RANCH VINEYARD

2015 TANNAT RESERVE

Blend: 100% Tannat

Harvest Dates: Tannat – Block 20: 9/22/15
Block 19: 9/29/15

Fermentation: Destemmed and fermented in new French oak barrels, with their heads removed, with punch-downs three times daily for 10 days.

Aging: Aged 18 months in French oak barrels, 75% of which were new oak.

Alcohol: 15.0%

pH: 3.50

TA: 6.6 g/L

Bottled: April 25, 2017

Production: 125 cases (750ml)

TASTING NOTES

Tannat is generally associated with the Madiran region of France at the foothills of the Pyrénées Mountains, and it is also the national grape of Uruguay. Although usually used as a blending component at Halter Ranch, for the third time in 2015 we decided to bottle 125 cases of Tannat on its own. This wine opens with aromas of Bing cherries and cocoa, with flavors of red and black currants that lead to a long structured finish. Drink this wine with roasted and grilled meats, or on any special occasion.

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446
PHONE: 805-226-9455 · TOLL FREE: 888-367-9977
INFO@HALTERRANCH.COM · WWW.HALTERRANCH.COM