



HALTER RANCH VINEYARD

2016 GRENACHE BLANC

Blend: 75% Grenache Blanc
21% Picpoul Blanc
4% Viognier

Harvest Dates: Grenache Blanc – Block 34: 9/23/16
Block 32: 9/26/16
Block 75: 10/07/16

Picpoul Blanc – Block 46: 10/02/16

Viognier – Block 36: 9/07/16

Fermentation: Fermented in two 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' for four months in the same vessels it was fermented in.

Alcohol: 13.3%

pH: 3.23

TA: 6.6 g/L

Bottled: March 13, 2017

Production: 2,400 cases (750ml)

TASTING NOTES

We chose Grenache Blanc to be the dominant white grape varietal at Halter Ranch because of its unique and delicate fruit profile, elegance and freshness. Reminiscent of wines of Southern France, this Grenache Blanc has aromas and flavors of white flowers, melons and pear. Delicious on its own, this wine also pairs beautifully with lighter meats, summer salads and anything from the sea.

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